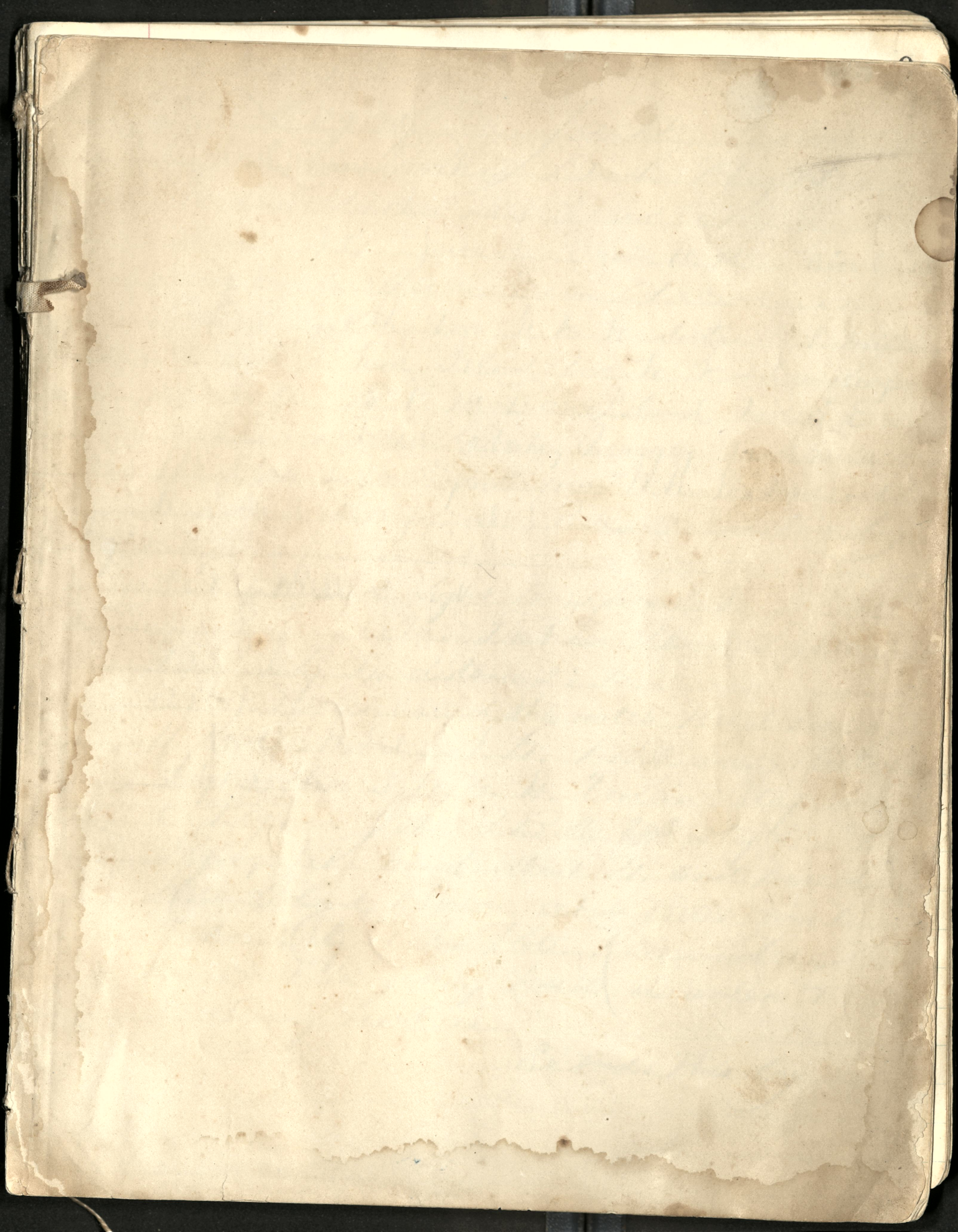






# Log of Yacht Vision

1

Cleared from Port of Bath May 13  
Heighed Anchor at 8 O'clock A.M.

Wind N.E. passed 8 equin 10. 15 Wind S.E.  
very light. 11 A.M. Calm 1 o'clock " " "

Cape Elizabeth bore N.W. distance 8 miles  
1/2 past 2 Wood Island bore N. vessel making  
about 10. 5 P.M. Boon Island bore S.E.

Flat Calm vessel laboring heavily (with rain)  
11 O'clock P.M. Squall from N.W. moderated  
to 3 knots breeze, at 8 Bells so ends this day

May 14

At 1 Bell Light Breeze from N.  
" 2 " " W.M. Thatches Island Light  
bore N.W. distance 2 1/2 m.

at 8 Bells called the watch vessel making  
11 knots, wind N.W. 1 Bell made Boston  
Light bore S.W. 1/2 m. Took in Stay Sail  
& Flying Jib. 3 Bells, set stay S.L. &  
Flying Jib tring about N. and passed  
Haver Island & Beacon, at 4 Bells came to  
anchor at City 1 oins flats. Remainder of  
day spent in getting vessel in order &  
receiving visitors

So ends this day



2 May 15 This day comes in with the wind  
very light from the West. At noon  
wind varied to about N. E. & W  
10 Clock fair calm 2 P. M. made sail  
Wind S. E. Took party on board  
at 3 P. M. Traveled Wharves at 3 1/2  
Stood outside through Broad Sound  
as far as Nahant and returned  
to Moorings at 6 1/2 P. M. Landled  
party and furled sails and cleared  
up decks

So ends this day

May 16 This day comes in with a fair calm  
at 1 Bell light wind from West  
" 3 " Called all hands to do  
Ships duty. at 4 Bells wind freshened  
to half a Gale at 4 Bells to a Gale  
about N. where it held till Eight Bells P. M.  
and at 1 Bell wind came around to  
N. E. with Squall still blowing heavy  
At 8 Bells Wind East blowing an  
eight knot breeze

So Ends this day

May 17

3 This day comes in with the Wind light  
from the North West till eight Bells  
at 2 Bells M. called all hands to do  
Ships duty at eight Bells A. M. fresh  
Breeze from N. E. at Meridian the Wind  
E. S. E. blew fresh until 2 bells dog watch.  
then varied to S. W. during which time made sail  
and carried a party of Ladies & Gentlemen  
to sail. Fell in with Yacht Lydia and  
had a trial of speed The result of which  
we feel will pleased with at 7 Bells came  
too at Moorings, and furled sails and S. W.

May 18

This day comes in with the Wind S. W.  
very pleasant 2 Bells morning watch called  
all hands and made sail going under way  
for Boston Eight bells calm, at 2 Bells Wind  
East blowing fresh a M. watch at Meridian  
Wind S. E. at 4 bells made sail and  
took party on board Stood outside as far  
as the Grays fell in with Sloop Yacht  
Ulla had a trial of speed up the  
Harbor the speed of the boats was about  
equal neither claiming a victory The Wind  
blowing fresh from the S. W. came too at  
6 Bells dog watch

So Ends this day



May 17 This day comes in with the Wind about South at 8 Bells P.M. the Wind about S. S. E. very light at 6 Bells A.M. Watch rainy and the Wind hauled to Eastward and blowed half Gale of Wind at Meridian and held till Eight Bells P.M. had a party on board during the time at 4 Bells dog watch weather thick and heavy at 8 Bells evening wind lulled.

So ends this day

May 20

This day comes in with the Wind about West at 2 Bells morning watch called all hands and weighed anchor and went to City Point Wind N. W. Blowing fresh at 8 Bells Wind increased to a Gale. Capt went to Salem to engage the Rail Wagon at Meridian the Wind still held to N. W. and blew heavy at 8 Bells Wind lulled to Moderate breeze and at Two Bells dog watch Smart Squall from the N. W. with rain all hands busy during day doing Ships Duty

So ends this day

May 21

This day comes in with the Wind about West called all hands at Two Bells morning watch. And got under weigh from City Point at Four Bells A.M. Watch Arrived at City at 7 Bells. Filled tanks with Water got Party on board and went to Sails store down West way out through Lt. J. M. Chamell around the Grave Bell buoy and up Broad Road to the City and came to anchor 7 Bells dog watch Wind about N.E.

So ends this day

May 22

This day comes in with the Wind about N. East and very pleasant called all hands at 2 Bells morning watch to do Ships Duty 4 Bells A.M. watch got under weigh for Salem Wind East very light Boat down Harbor the wind freshened to Smart breeze Arrived in Salem at 4 Bells P.M. watch. Landed Mr. Curtis then furled the Sails at 8 Bells dog watch Wind came around to South at 2 Bells evening Wind still holds to Southward looking stormy.

So ends this day



May 23

Thurs

This day comes in with the  
Wind S.E. and rainy, and blowing heavy.  
at 4 Bells A.M. watch stage wind freshened  
to a Gale from S.E. boat started small. And the  
let go the large one that brought her up  
at Meridian wind died out calm. got an-  
chor and made sail at 6 Bells P.M. watch  
wind came around to N.E. left Salem for  
Boston with a fresh breeze from N.E.  
at 1 Bell off Marblehead took at 2 Bells  
a break of Nahant at 6 Bells dog watch at  
Mornings to Boston, still raining

May 24  
Friday

So ends this day

This day comes in with  
the Wind N.W. very light, and very  
pleasant. Hoisted sails to dry and did  
odd jobs during forenoon and then at 2 Bells  
A.M. watch wind came around to E. N.E.  
and held there during the day in the dog  
watch set the ~~Top~~ Gaff Top sail for the first  
time and then furled sails and cleared up  
deck at 2 Bells evening watch wind S.S.W.  
very light.

So ends this day

May 25

Sat

This day comes in with the  
wind, N.W. very light and very pleasant  
at Meridian wind S.S.W. very light.  
at 3 Bells rising till 5 Bells cleared away at  
2 Bells dog watch. the Owner & Measurers  
were on board and took sailing length of  
vessel at 1 Bell flat calm

So ends this day

Sunday 26

This day comes in with the  
Wind N.W. very light and pleasant called  
all hands at 2 Bells to make sail got underway  
at 4 Bells for the City arrived at City at 2 Bells  
win very light took party from India Wharf  
a party of 4 got underway again at 6 Bells  
for Swampscott at 7 Bells wind came around  
to S.E. East light passed over Island Beacon  
at about 2 P.M. and Nahant about 3 P.M.  
and arrived at Swampscott at 2<sup>nd</sup> of 3  
landed party for some came aboard at 1 Bell dog watch  
and started for City arrived at most India  
Wharf at about 7 Bells furled sails and got  
upper flat calm

So ends this day



Mon

May 27

This day comes in very pleasant with the wind S. West and very light caused all hands at 2 bells to make sail weighed anchor at 4 bells at 5 bells wind hauled to S. East very light at 7 bell got around to the Point wind light and low water could not get to Mooring came to anchor at 8 Bell wind blowing fresh from S. E. weighed anchor made sail and came abreast of Mooring let go small anchor took small anchor home gave her large one that held her blowing a Gale at Meridian wind came to S. West at 11 bells dog watch at 2 bells rainy. (Evening) Wind S. West rainy

Tuesday May 28

So ends this day

This day comes in with the wind S. E. very light and rainy. Doury all forenoon at Meridian cleared up and fresh breeze from S. E. at 4 bells made sail at 6 bells took party of Ladies and Gentlemen on board and went to sail at 4 bells dog watch heavy Squall from N. W. took in foresail and run up the harbor under jib and mainsail wind shifted around to N. E. and heavy Thunders <sup>thunder</sup> from S. W. at 6 bells landed party. furled sails. at 8 bells light and clear with fresh breeze from N. W. So ends this day

May 29  
Wednesday

This day comes in with the wind N. West and very pleasant with a fresh breeze called all hands at 4 bells to make sail got underway at 5 bells for Salem passed Alger Island at a 1/4 of 7 had fresh breeze till got to Cony Island then had it lighter till came to anchor at 11 bell forenoon watch at Meridian had a very strong breeze, cleared away to get out center board while doing that took a drift but brought her up with small anchor got board out and made sail and came up let go anchor and furlled sails round board astern came off and scrubbed down got through at 8 bells evening watch wind light from North. (One man on Sick list)

Thurs

May 30

So ends this day

This day comes in very pleasant with the wind about N. W. called all hand to haul on to the Raile way at 2 bell morning watch got out on the ways at a four bells cleaned bottom and in board painted top of house at Meridian wind hauled to S. E. and at 8 bells P. M. commenced to rain and blow heavy at 8 bell evening still blowing and raining at Mid night wind hauled to N. E.

So ends this day



May 31  
Friday

This day comes in with the wind N.E. and raining called all hands at 4 bells one man hauled up with Breding soon on his finger turned to on the bottom. The Corner down from Boston at Meridian. Had the joiner at work on Caboose and carpenter on the center board. Ronnell went home with one hand. Sun came out during afternoon loosed sails and hoisted them at 4 bells dog watch commenced to rain furled up. got ready in evening and went to Beverly got measured for uniforms at 2 bells raining and wind S.E.

Sat

June 1

This day comes in very pleasant with the wind N.W. called all hands at 1 bell morning loosed & hoisted sails got Breakfast then went at work on boat bottom hired an extra man to help clean and sandpaper worked on the bottom till night had a gang of painters on board all day looked pretty in afternoon had a shower and squall at 2 bells evening fine N.W.  
So ends this day

June 2

This day comes in very pleasant with the wind N.W. cleared up decks at Meridian wind hauled to S.E. scoured the brasswork and then all hands mustered below decks. Julia Hayes coming lay in the offing. Hayes has just left her anchorage for time 8 bells T.M.

June 3

This day comes in with the wind N.W. and very pleasant called all hands at 4 bells morning watch and commenced scraping went over the stanchions had an extra horn and came to take place of Ronnell. Sholard top masts and greased masts and Booms and Gaffs and cleaned up for Painters painter outside and bottom and Housetop in evening went to Beverly to see about clothing at 2 bells evening pleasant N.W. S.E.

So ends this day



May  
June 4  
Tues

This day comes in cloudy with the wind from S. West and very light called all hands to do ships duty let us off the Railway at 4 Bell A.M. hauled into the harbor to get in centre board could not get it in for want of water hauled further in to stream board jammed had to let it hang till next tide at 8 bells P.M. wind increased to good east one and commenced to rain scoured decks got supper and launched extra hands at 6 bells night watch wind increased to half gale large large anchor. raining very hard and wind hauled to S.E. at midnight wind increased and came to N.E.

June 5  
Wed

This day comes in with rain and blowing a gale from S.E. at 8 bells morning wind hauled to E by N. and blowing very heavy. Yacht Dawn dragged her anchor in to the dock and Yacht Julia dragged to a mass of kerry wharf for Phillips wharf at Meridian the wind had increased to almost a hurricane and still raining at 8 bells P.M. Capt went ashore for provision at 8 bells evening set anchor watch still blowing heavy from N.E. at 4 bells wind lightens at 7 bells wind fresh from N.W.E. and at midnight storm had abated somewhat.

So ends this day

June 6  
Thurs

This day comes in with the wind N.E. and stormy called all hands at 4 bells washed down had extra hands come aboard to help on centre board. wind blowing heavy from N.W. at Meridian got centre board in and smudged down got large anchor and prepared to sail next day at 8 bells day watch wind lulled and some signs of clearing up at 8 bells evening wind North very light. Midnight wind N to S ends this day

Friday

This day comes in with a very light breeze from N. West called all hands at 8 bells morning to do ships duty wash sail scoured decks got underway at 6 bells with a very light air from N.W. had light airs and calms till 4 bells A.M. then light breeze from S.E. got to city at 1 bell P.M. and came to anchor off India Wharf took party on board and went to Point Shirley a party got at 7 bells P.M. wind hauled to S. West left Point Shirley at 8 bells and came to City came to an anchor of Rows Wharf at 2 bells evening very calm

So ends this day



June 8

This day comes in

Rainy and foggy with a light breeze from N.E. called all hands at 1 bell morning went to city to get men to go into Race came back 3 o'clock sail and came around to City Point furling up and Capt went to City for Rigging sent Topmast down but shiver in it put it in end again and pulled Backstays and main topmast stay wind E with some Sun but more rain

So ends this day

June 9

This day comes in with

wind light from Eastward called all hands at 2 bells scummed decks hoisted main sail after receiving some Top sail gear sent fore and main Top sails and set main. owner came on board at 6 bell A.M. went to sail very nice breeze from East, went through West way then our strong Breeze Sound in again to Lord Island but our had a trial with Schoke White Cap and Schooner Sylvia got to moorings at 7 bells furling sails had two extra hands at 8 bell evening wind hauled to S. West

So ends this day

10

This day comes in very

S. W.

pleasant with a light wind from West called all hands at 4 bells morning scummed decks pulled head Stays and Topmast back stays fitted Preventer stay for Topmast and put them on wind increased to a gale from during forenoon at Meridian Hoisted sails put in single keels fore and aft and made every thing snug for a trip down the Harbor party came by board at 6 bells, at 8 bell P.M. furling up the sails did not go out had three extra men on board at 8 bells evening wind died out to calm

So ends this day

11

This day comes in with a light

breeze from N. W. and very pleasant called all hands at 3 bells morning to do ships duty carried ballast ashore to Beach A.C. about 900 lbs. came back and scummed decks wind increased to good smart breeze from same quarter put on new Traverser for fore boom at meridian wind increased to half gale at 4 bells dog watch made sail for City with reefed sails arrived at the flats at 5 bells took party on board for Marblehead and Swampscott arrived at Swampscott at 1 bell and landed Capt Clark made sail for Marblehead arrived there at about 5 bells wind light from N.W. So ends this day



12  
Great

Arrived still blowing heavy from N.W. so much this day of racing the first of season  
 having taken second place

This day comes in with the wind very  
 light from N.W. called all hands at 2  
 bells morning watch washed decks and  
 made preparations for the race hoisted sails  
 at 4 bells. left anchorage at 1 bell to get into  
 line arrived on the grounds at 4 bells and got  
 into position at about 6 bells made a good start  
 with everything on her at 7 bells wind came  
 around to about S.E. and we got both under with board  
 and sails but held good our position at about Meridian  
 passed state boat off E. Point the Latona and fearless got  
 a start on us on account of our board but soon made it up  
 on Latona passed her and held third position in the  
 center having passed the Julia in the time took in large  
 top sail after passing E. Point and set small main  
 top sail and fore stood across from E. Point to  
 half way rock got a little start up the land  
 on next tack came up to Marble head rock on the  
 next tack of the land passed about a cable length  
 under the Sylvia's stern and about 2 under fearless  
 she having got a start the next tack fearless made  
 over to N. Show got S.W. wind and rounded  
 buoy for being 2 or 3 miles to leeward worked up to  
 buoy just behind Sylvia she being only about a 1/2 of an  
 hour behind fearless state boat off the rock at  
 5. 24. 24 having beaten the Sylvia a number of  
 minutes got our anchor and started for Harbor got  
 in during heavy squall from N.W. set party a show got supper

13

This day comes in very pleasant  
 with a very light air from N.W. called all hands  
 at 6 bells cleared up decks and hoisted light sails to dry  
 scoured decks, stowed away light sails and made  
 sail for Boston at 7 bells wind very light from N.W.  
 had a splendid sail up to Boston wind hauled at  
 2 bells day watch to about S.W. a very pretty breeze  
 let go anchor at 7 bells day watch at City Point  
 furled sails and stowed away dunnage about decks  
 landed two of the men that we had during the  
 race Capt and Mate a show wind about 3 bars 7 bells

So much this day

14

This day comes in very  
 pleasant and very warm with a light air from  
 N.W. called all hands at 4 bells morning watch  
 scoured decks, got breakfast at 7 bells Capt and one  
 man went to the City worked a boat decks during  
 A.M. at Meridian very warm with a light air from  
 S.West at 2 bells wind sprung up from eastward  
 a nice breeze made preparations to set up rigging  
 but it looked squally at 6 bells had shower least  
 tie 3 bells then had a sharp squall from N.W.  
 with rain, at 6 bells broke away and looking like  
 good weather wind about N.



15

This day comes in with the wind from Westward very light, mustered all hands at 4 bells to do ships duty, scoured decks and made ready for sailing at 7 bells A.M. dropped down into deep water and then made sail got underway at 1 bell P.M. for the City Wind about West came too on the T. late at 3 bells P.M. under the Tempest's stern took party on board for Swampscott at about 6 bells Tempest started at sometime passed her abreast of Fort Independence boats running before the wind breeze died out when off Long Island at 2 bells dog brig sprang up from S.W. faster till came too in Swampscott at 6 bells. Was the Tempest about 20 m got every thing fast at 2 bells evening water dead calm

S. ends this day

Sun

16

This day comes in very pleasant with light air from Eastward mustered all hands at 4 bells washed decks scoured decks and made ready for visitors at 4 bells A.M. was ashore for orders come back and made sail got underway at 6 bells took party on board and sailed for 2 hours landed party at 4 bells cleared up decks for visitors had a visit from Fleet inspector Mr Lee made lots of improvements in the Boat breeze died out to a calm almost at 1 bell dog water

S. ends this day

17  
Mon.

This day comes in very pleasant with light wind from S.E. called all hands at 2 bells to do ships duty went ashore at 4 bells A.M. for orders came off at 10 got underway took a party on board and carried them to sail party of 4 Gentlemen came back from sailing at 4 P.M. and started for Boston wind about S.S.E. ran across the Romance off Baker's Island and saluted while the Gents were on board. arrived in Boston at 7 P.M. and furled sails sound this day

Tues. 18

This day comes in very pleasant with the wind about S. by and very light at 6 bells morning light showers rain scoured decks and set Capt ashore at 8 bells began to pull fore jiggering wires over the shrouds during day seized on battens at 2 bells P.M. wind came around to a bout E at 6 bells P.M. Capt got back from town set up backstays and cleared up decks joined aboard put up tracks and shelves in closet got through at 5 P.M. wind died out to calm

S. ends this day



18

This day comes in very pleasant with light air from S. Tr. as 8 bells morning. at 2 bells A.M. wind hauled to S. E. very light made sail at 4 bells A.M. and started for City arrived at anchor on the flats at 6 bells A.M. capt went ashore for orders came back at 8 bells on Meridian with orders for making sail for Swampscott took chain and Hauler for moorings on board at 8 bells P.M. at 6 bells left flats for Swampscott arrived in harbor at moorings at 7 bells set party on shore and started for Boston at 8<sup>th</sup> of 7 at 8 bells off Nahant point at 3 bells at Brock on Deer Island and at 4 bells at moorings at City point wind S.W. from 3 bells

So ends this day

26

This day comes in very pleasant with light showers wind S. Tr. took provisions on board and made sail for City arrived at City at 4 bells A.M. and came to anchor cleared up decks and got ready for party at 4 bells P.M. Yacht Josephine came in and we saluted her at 6 bells party came on board made sail had a bat with the Sprite whipped her badly about one half mile a boat C.N.E. nice breeze arrived at moorings 6 bells Hog watcher had sails pulled when Sprite got in

So ends this day

21

This day comes in very pleasant with light breeze from S.W. in the morning called all hands at 11 bells scoured decks and got our Moorings in order. at Meridian wind hauled to S.E. one of the hottest days of the Season at 8 bells P.M. went ashore for orders got orders to make sail which we did with party of Quakers & Gentlemen sailed for a couple of hours then came to Moorings furled sails wind light from South.

So ends this day

22

This day comes in very pleasant with light wind from S.W. called all hands at 8 bells to make sail for Boston had wind light tie arrival at City point. at 8 bells morning laid at Point till 4 bells got under weigh for City arrived off India wharf 6 bells after colliding with a Lumber schooner but did no damage took party on board at 6 bells P.M. for Swampscott had a trial with Romance down harbor she twisted us a little but our side could hold our own by the wind and a little more off landed party at 6 bells Even. So ends -



This day comes in very pleasant with light wind from S.E. called all hands at 6 bells and got ready for visitors at 4 bells A.M. went ashore for orders came back made sail wind having increased to nice breeze had party of 6 on board carried them to Nahant then outside and back landed Mr Carr and another Gen at about 3 bells P.M. shut in foggy came to and picked up Mooring at about 4 bells made sail for Boston. Fog having lifted had a good run about 45<sup>m</sup> from Mooring to Town Bar strong head tide at 8 bells every dead calm and thick fog at 3 bells fog lifted

So ends this day

Mon 24

This day comes thick with fog. Wind S.E. by E. called all hands at 5 bells morning scoured decks at 6 bells A.M. Sun broke through hoisted sails to dry 1 bell P.M. cleared away and began to scrape fore mast got through on that at 3 bells cleared up decks furled sails capt came from City at 3 bells P.M. &c. One of crew ashore 8 bells E. dead calm and foggy

So ends this day

This day comes in foggy and rainy with light wind from Eastward called all hands at 6 bells washed decks and got ready to scrape main mast got through with that from 12 bells commenced to rain and blow from E.S.E. Capt over to City at 6 bells P.M. took Boats ashore to scoup got back at 1 bell dog watch washed deck and all hands mustered below at 8 bells evening wind hauled to E by N. very light still thick and foggy

So ends this day

This day comes in very much the same as the day before only not so thick called all hands at 6 bells scoured decks till 2 bells A.M. at about 4 bells carpenter came off sea glass put up shelves in berths at Meridian wind light from N.E. ~~some~~ some signs of clearing up at 2 bells P.M. Capt went to Town at 4 bells P.M. began to rain again at 6 bells hoisted sails to get better out of them at 8 furled them wind freshening cleared up decks and made everything snug for the night at 8 bells evening good smart breeze from about N. wind at 2 bells N. wind hauled to N.E.

So ends this day



27

S.S.

This day comes in

Foggy and the wind very light from Eastward called all hands at 4 bells and scoured decks had some rain during morning watch at 8 bells went ashore hoisted sails to dry fog having cleared away at 4 bells A.M. changed Jib & Hove Sail and carried them ashore at 6 bells began Taring rigging got for done at Meridian in afternoon finished rigging and pulled main cleared up decks at 8 bells wind S. by E.

So ends this day

Friday  
28

This day comes in

Foggy with light wind from S. by E. washed decks and rigged for rigging and painted down rigging shortened stays is. Trunk is. Donnell got back and went on duty at noon fitted back stays for anchor davits and the remainder of day was spent in doing odd jobs about deck. Mr. Conway & Lady on board the Yacht Lydia came in and anchored. Romance turned our with party on board very squally from 6 bells P.M. till 8 bells evening wind from all quarters

So ends this day

29  
Sat

This day comes in very

warm and pleasant with a very light air from Eastward called all hands at 2 bells to do ships duty at 8 bells unrigged anchor and dropped down off the Sterns into deep water at meridian light breeze sprang up from S. E. got underweigh and went around to City got Foresail & Jib aboard and brought them party came on board at 6 bells P.M. at 7 bells got underweigh for Swamps coast beat down through the Ship's Channel out around Boston Lights. The Yacht Romance hooked onto us going through the narrow we rather avoided her by the wind held up for her off the Lights then we had it with her over to Nahant before the wind and soon then held our own at 8 bells dead Calm and off Nahant got light air from S. by E. and got to Mooring at 4 bells Evening. So ends this day

30

Sun

This day comes in very

warm and pleasant and very calm called all hands 4 bells washed decks got breakfast at 8 bells began on brass work light breeze sprang up from S. E. made sail at 2 bells A.M. watch at 4 bells got underweigh and stood over to Nahant and then off shore sailed till 1 bell dog watch then came to at Mooring and set party ashore at Lincoln House furled sails spread Awning for first time at 6 bells light air from S. E. looking Squall



Mon July 1

This day comes in very pleasant  
and very warm with light air from  
Westward called all hands at 4 bells scoured  
decks & raised lights sails Capt went to Salem.  
at 4 bells A.M. wind breezed up from N.W.  
at 6 bells made sail wind about S.S.W.  
at 8 bells had dinner at 1 bell Capt got  
back from Salem party came on board at 2 bells  
got underway and run down north shore  
to Wass track and up to Cross point and  
back up to Nahant thence to Moorings set party  
on shore and made sail for Boston at 10<sup>th</sup> of 6  
and arrived here at about 8 bells evening wind S.S.W.

S. end this day

Tue 2

This day comes in very warm  
and pleasant with light wind from N.W.  
called all hands 2 bells to do ships duty washed  
down shortened preventer stays and set up rigging.  
at 6 bells A.M. wind came around to Eastward  
with a good smart breeze which lasted till  
about 3 bells when the wind hauled to N.E. with  
a good smart squall dragged our anchor  
and was a fine small drop but got clear  
without damage to either at 3 bells dog watch  
begun hauling into the pier to clean the bottom  
got in at 7 bells evening wind still blowing  
fresh from Eastward

S. end this day

This day comes in very  
pleasant with light air from S. by E. called  
all hands at 4 bells morning to take our Ballast  
took our 68 lbs of Cast Ballast then washed  
down decks and went at work on the Bottom  
to clean washed and scoured one side then went  
on board and got dinner, hauled our sails  
and Ben F. Tipton and finished the other side of  
bottom and Black Lead all over got through  
at 2 bells had a shower with light squall from  
N.W. hauled in to the stream at 8 bells

S. end this day

4

This day comes in very pleasant with a  
good smart breeze from Westward called all hands  
at 2 bells cleared up decks made sail and got every  
thing snug for the race had 2 extra men on board  
got underway at 2 bells A.M. watch to get into  
line got in to position about 3 bells starting gun  
fired at about 4 bells fired away on the Starboard  
Tack wind about N. S. W. very light got 3<sup>rd</sup> position  
in starting the Fearless & Coming along as wind  
a puff the Orion at starting passed the Fearless off  
Horn Head rounded the Groves Bell buoy 1, 4 5<sup>th</sup>  
a head of Fearless and 12<sup>th</sup> behind Coming close haul  
across to Hardings Ledge rounded the buoy 5 5<sup>th</sup>  
had the wind about 1 Point free up to Nicks Mass the  
Fearless passed us off Point allerton buoy and got about  
1 length ahead of us and held it till off Long island where she had  
a gain of a length or two and held it till she was 3<sup>rd</sup> ahead of us

at 4 bells had a heavy squall from N.W. which  
lasted about 2 hours very heavy rain & some thunder



July 5  
Sat

This day comes in very pleasant with a light wind from S.W. called all hands at 6 bells cleared up decks and washed down got through on decks at 4 bells A.M. Made sail at 5 bells and drove them got underway at 6 bells and came along side of the Wharf and under sails Painters came at work on our side got dinner at 1 1/2 bells P.M. got sails ashore and spread them out ready for the Ticker during the afternoon lined for Fore sail and a part of Main sail got through work at 8 bells evening

Sends this day

6  
Sat

This day comes in very pleasant and very warm called all hands at 8 bells morning and came at work and finished sails got them all done at 6 bells A.M. came on board and all hands turned to on paint work finished paint on our side and Painter inside and the two small boats got through with paint work at 4 bells dog watch and Shelacee all the bright work mended the mure off at 7 bells Had a light breeze from Westward Fair race during the afternoon of Dorchester Clip took Wood and Coal on board

Sends this day

Sun 7

This day comes in very warm and pleasant with a light air from S.W. First called all hands at 8 bells morning to bend Sails. Then got Fore sail. Before breakfast had breakfast at 5 bells got Main sail bent at 8 bells washed decks scoured Brass and cleared up around on deck then all hands mustered below at 6 bells A.M. watch very warm during the day at 1 bell dog watch wind hauled too Eastward

Sends this day

Mon 8

This day comes in very pleasant with a light air from S.E. called all hands at 8 bells in watch to do ship's duty got Water and Stores on board Carpenter put on swinging boom at 1 1/2 bells A.M. took some of the light sails ashore and did odd jobs about deck at Meridian got Liquors on board and got ready to haul into the stream at 4 bells P.M. wind about East got into stream General came on board took Ballon for ashore and brought more provisions on board Carried Coal ashore with his dunnage he bring a little too black left Boston for Beverly at 8 bells P.M. had a Squall off Long Pt head and went in to Roads and laid the Midnight ~~got underway~~ <sup>then</sup> at 2 bells A.M. arrived in Beverly So ends this day



Tuesday

This day comes in very pleasant with light air from West. got underway at 2 bells from the roads for Bury had light air all night till 4 bells morning then a nice light air from S. W. which kept hauling till it got S. E. at 8 bells morning wind hauled to S. W. again which took us in to anchorage at 2 bells A.M. water got underway from Bury at 6 bells wind S. by W. passed Baker Island at Meridian stem boat in the fleet & passed E. Point at about 2 bells and Thasche at 4 1/2 passed Silver Ledges at 4 bells sailing strong in to passed Zephyr about half way over to Portsmouth also the Belle and gaining on the others very fast arrived in Portsmouth and there sails fubled at 7 bells clog water at 8 bells dead calm so ends this day

Wed 16

This day comes in very pleasant with light air from Westward got sail on her at 7 bells morning. Commodore ordered all to Portland got underway at 8 bells had a smart breeze from S. W. all day had a good position in the start but all the boats passed us but the Romance arrived off Cape Elizabeth at 4 bells into Portland under a foresail and got having Capt. Grant a shore as carried away our main Gaff off the Cape got up to the City about 6 bells Dogwater at 7 bells party on board of Restless when they steyce till midnight at this time dead calm

So ends this day

Thurs

This day comes in very pleasant and calm all very warm turned our all hands at 5 bells to clear up deck Capt. was on shore after provisions at 8 bells, carried all hands of the Party on board of Commodore's Ship at 4 bells A.M. at Meridian cap came back from Carpenter's swim that we could have the Gaff at 2 bells, at 6 bells got the Gaff and our mainsail and got underway for Booth Bay had a light air from Westward got out side of White Head when came to Eastern and had it from E. and W. all night but very passed Sequin at midnight with a nice little breeze from Westward so ends this day

Friday

This day comes in very pleasant with light air from E. and Westward passed Bunt Island light at about 4 bells and arrived in Booth Bay at 6 bells at 1 Bell got underway for Rockland had a good start but Romance and 1 or two of the others passed us on the way over to Dix Island but we passed them before we got into Rockland and were in 4th Boat carried The Gentle men on board of Commodore's Boat at 2 bells Dog water at 8 bells Evening had a large party on board from the other boats stayed on board till about midnight

So ends this day



Sat 18

This day comes in very pleasant with a strong breeze from Westward called all hands as 6 bells scoured decks and made sail for Bar Harbor the Haze coming & 2 bells bringing head gained on the whole of them very much coming around got in here and come to an anchor at Meridian Wind about S.E. & 6 bells Dog water wind S.W.

So ends this day

Sun 14

This day comes in very pleasant with a light air from westward called all hands as 6 bells scoured decks and made sail for Bar Harbor the Haze coming & 2 bells bringing head gained on the whole of them very much coming around got in here and come to an anchor at Meridian Wind about S.E. & 6 bells Dog water wind S.W.

Mon 15

This day comes in very pleasant with a light breeze from S.E. at 6 bells called all hands to do Ships duty at 6 bells had the boats work alone below deck spread the Covering and made preparations to day all day at Meridian wind hauled to S.W. and at 4 bells got back into S.E. where it held till 8 bells Dog water when it died out at Midnight wind about N x W

So ends this day

Tue 16

This day comes in very pleasant with a very light air from S.W. got underweigh at 8 bells as 1 bell wind came around to S.E. with a good smart breeze at 2 bells shut in a very thick fog at Meridian wind rolled and hauled to S.S.E. but at 1 bell got back to old quarter as 4 bells fell in with the Sprite and both made ledges at mouth of Sound cover it sometime. as it had it very light and at 1 bell made Sprites led 2 bells got a breeze from Eastward and ran into S.W. Harbor let go anchor at 1 bell wind died S.E.

So ends this day



17

This day comes  
 very Foggy with the Wind S. S. E.  
 called all hands at 6 bells to do  
 ship's duty at 8 bells sent boat ashore  
 for water at Meridian told of having  
 a Gig race with a crew from the  
 different Yachts at 4 bells race came off  
 boat from Vision took part in it and  
 came in 3<sup>rd</sup> the Junotae Gig taking first  
 and Edith taking second prize. Wind  
 S. S. E. and the Fog  
 So ends this day

18. Thur

This day comes in very  
 Foggy with Wind S. S. W. called all hands  
 at 7. bells to clean up decks and  
 at 8 bells hoisted colors at 1 bell cast ashore  
 for provision and 3 bells Commodore  
 gave orders to get underway they all  
 started before us, at Meridian  
 off Bull Harbor Head, Fog all clear at  
 16 bells passed the Sprite in the track  
 and at 7. the Caprice passed Pumpkin  
 Is. at 8 bells and stood on down the  
 end of Long Is. but fog shut in so kept away  
 for Hatteras arrived there at anchor at  
 6 bells dog watch at midnight rain Wind S. E.  
 So ends this day

Friday

This day comes in very  
 pleasant with the Wind S. W. got  
 underway at 8 bells by started down  
 Hatteras end Long Is. and the others came  
 at Meridian Hatteras but at 1 bell  
 came in from S. W. at 8 bells P. M. made the  
 other Boats our crossing the Bay about  
 10 miles ahead of us at 2 bells Wind came  
 off N. W. good land smelt and at 7 bells  
 came to in Rockland at midnight  
 wind blowing strong from N. W.  
 So ends this day

Sat 20

This day comes in very pleasant  
 with the Wind about N. W. called all  
 hands at 3 bells night watch and got under-  
 way at sunrise <sup>about 5 bells</sup> a brass of white head  
 light and at 6 bells off Hatteras Bar  
 Wind light at 8 bells in Davis Strait  
 at 4 bells wind came round to S. W.  
 and at Meridian had a good smart  
 breeze at about 8 bells went into Tortland  
 and came to anchor found Junotae Sprite  
 & Edith in there when beamed at nice  
 night

Wind light from S.  
 So ends this day



Sun 21

This day comes in very pleasant with light air from S. W. called all hands at 8 bells Morn to get underway got down off Portland Lights could not see the tide and then took us back to the Fort got bree again from S. W. at 1. bell came at Meridian well outside of Cape Elizabeth at 4 bells met with an accident and had to put back for Portland came away Port - Stay got back into Portland at about 6 o'clock watch wind blowing very heavy from S. W. at midnight breeze lightened

So ends this day

Mon 22

This day comes in very rainy with the wind S. E. the General gave orders to take the Boat to Bath after 4 o'clock at 4 bells Morn at 3 bells got underway for Bath with G. E. Edwards for Pilot had the wind light all day but 4 bells Evening when it got a nice breeze from N. W. passed Squin 3 bells and found it as 4 and got to Bath at Midnight

So ends this day

Tues 23

This day comes in very pleasant with light breeze from N. W. called all hands at 2 bells hoisted sails and scoured decks got boats work done and one of the hands went a shore at 4 bells M. Furlled sails and all hands but one went home Carpenters came on board to work at 8 bells. E. him S. W.

So ends this day

Wed 24

This day comes in very pleasant and the wind S. W. and things go on much the same as day before all hands off except the Cook

So ends this day



Thurs 25

This day comes in much the same as the preceding excepting the wind that bring N. N. One watch off duty 8 bells coming dead calm all hands but one on board

So ends this day

Friday 26

This day comes in very pleasant with a light breeze from Eastward called all hands at 4 bells to clear up decks got through with decks at 6 bells. Carpenters came on board and raised the masts and let Bousp's down and some other small jobs at 8 bells evening wind still E. and raining.

So ends this day

Sat 27

This day comes in stormy with the wind N.E. at 4 bells called all hands to do ships duty at 6 bells wind came around to N. N. and bells made preparations to sail got underweigh from Bath at 5<sup>th</sup> of 11 A.M. came down River and was off again at about 1 P.M. and at 10 1 off Thatcher at Midnight in Saline Star vor

So ends this day

Sun 28

This day comes in very pleasant with a very light air from N. N. at 6 bells called all hands and cleared up about decks and made sail at 8 bells got underweigh for Swampscott wind about S.S. W. had the wind very light arrived at Moorings at 4 bells P.M. Furler head sails caps went ashore to report to Gen. but he was not at home at 6 bells P.M. furled up rem. of sails at 8 bells eve. dead calm

So ends this day



Mon 29

This day comes in very pleasant with a light fair from S. W. We called all hands at 12 bells and cleared up decks at 7 bells Capt went ashore for orders came back with orders to sail at 8 bells P.M. at Meridian wind broze up from S.E. during hour a sharp squall from S.W. at 8 bells took party out and was gone till 8 bells day watch at 8 bells wind N.W. and at midnight heavy squall from N.W. with rain

So ends this day

Tue 30

This day comes in very pleasant with a good smart breeze from N.W. got underweigh at 8 bells for Boston arrived in Boston at 5 bells laid on flats till 7 bells got under weigh wind very light from E. at 8 bells wind came around to N.W. we had a trial with the Haze and held our own got down to Nebent and the blower hooked on to us our 12 brass her very easily came to moorings at 6 bells at 8 bells dead calm

So ends this day

Wed 31

This day comes in very pleasant with a light air from S.E. scoured decks and made sail party came on board at 4 bells A.M. wind about S.W. stood our side for a while then down for Bressly science till about 6 bells P.M. then came to moorings 24 party ashore then got under weigh for Salem arrived in Salem at 8 bells at 8 bells wind S.W. and raining

So ends this day

Thur Aug 1

This day comes in very mild and pleasant at 4 bells call all hands to scour down and get centre board out got board up at 2 bells A.M. and began hauling into the block got out on the ways at Meridian in latter part of day scoured bottom and painted at 8 bells P.M. wind S.E. very pleasant remainder of the day

So ends this day



Fri 2

This day comes in very pleasant with the wind about S. & W. called all hands at 5 bells and began to put on Black Lead Load 3 Extra hands came on this morning got sails hauled out and lead on at 6 bells A.M. and then they let us down off the ways got off at Meridian got Centre board in at 4 bells P.M. and at 6 bells started for morning arrival at morning at 8 bells dog water wind about S.

So ends this day

Sat 3

This day comes in very stormy called all hands at 4 bells and began making preparations for the race wind being N. E. hoisted sails at 8 bells at 8 bells ~~the~~ we were called into line and at 1 P.M. got underway got a good start but at beginning the others blew away from us but we kept off shore and were doing nicely when the Bobstay parted and we had to put back got back at a hour 7 bells began watch. The Cape won the race being 12<sup>mi</sup> ahead of the next boat the Romance at midnight wind still N. E.

So ends the day

Sun 4

This day comes in cloudy and with signs of rain wind about N. & E called all hands at 6 bells to do morning work got through work at 4 bells A.M. then all hands mustered blow at 8 bells P.M. the General came off on board and got piece of Bobstay bolt at 1 bell wind about South at 4 bells evening dead calm Capt off duty

So ends this day

Mon 5

This day comes in very pleasant with light airs from all quarters mustered all hands at 4 bells to do work for boat at 1 bells Capt on board made preparations to sail got away at 1 bell for Boston with a light air from Southeast at Meridian off the Travers wind very light arrived at City Point at 5 bells P.M. furled sails and sent Bobstay bolt ashore to be replaced at 8 bells evening wind S. & W.

So ends this day



Tues 6

This day comes in very pleasant with the wind about fresh. called all hands at 4 bells cleared up about decks and got ready to sail got underway at 3 bells for the City arrived at anchorage at 5 bells at Meridian wind from some quarters Capt ashore for orders came off at about 6 bells with orders to Ship Ballast put our Lead and take in Iron ops into the dock at 2 bells hired two extra hands to handle Iron got ballast in at 8 bells evening then got underway for Point arrived there at 2 bells night watch wind W at 3 bells got paid off

So ends the day

Wed 7

This day comes in very pleasant with a breeze from W. called all hands at 5 bells to do ships duty cleared up decks and at 2 bells got underway for City arrived on flats at 4 bells Capt ashore at Meridian and was struck adrift and found the Jamaica got clear without damage party came on board at 7 bells and at 8 bells got underway for Swamps cross had a pull with Romance and did first rate got to moorings at 8 bells evening at midnight wind S

So ends this day

Thurs 8

This day comes in very pleasant with light air from Westward called all hands at 4 bells to do ships duty at 8 bells sent boat ashore for orders came back with orders to get underway at 2 bells A.M. made sail and took party of 3 on board for Marblehead came to anchor in Marblehead at about 7 bells A.M. took party of 8 on board there and then got underway and steered our side course out about S.E. by S. stood off shore till 8 bell P.M. then came aboard and ran in again and set party ashore then came back to moorings at 4 bells day watch at 8 bells wind about S.

So ends this day

Fri 9

This day comes in very mild and pleasant called all hands at 4 bells scoured decks at 8 bells morning watch had light air from Westward hoisted all the light sails to dry at Meridian very warm and light air from Southance at 8 bells made sail and got underway ran down into the cove and took a party of 5 on board inside the General stood outside and then ran up lower wharves and then back to our moorings at 8 bells and saw the General ashore and furled sails then had supper at 2 bells wind South



Sat 16

This day comes in very pleasant with the wind S. We called all hands at 2 bells and got underway for Boston arriving in Boston at 7 1/2 bells furled sails at 2 bells since blowing heavy rain on flats till about 6 bells P.M. then got underway with 1/2 and Mainmast and Masts started at some time ran down harbor through Ship Channel as far as Boston lights rather more than held the Masts came back and our throng Broad Sound made out the Romance & down running down set the Fore sail and put on after them gained on them very fast went into Swampscott then over to Nahant to find the Romance made head out and ran out to her then we hove in with her by the wind and rather gained on her came back to Moorings at 1 bell high water since lights from about S.S.W. So ends this day

Sun 11

This day comes in very pleasant with a light air from Southward with signs of fog called all hands at 6 bells cleared up about decks and made sail and at 12 bells A.M. went ashore for a party got them on board and stowed off outside for an hour or two the wind very light at meridian wind about S.E. at 2 bells P.M. back to Moorings set party on shore and furled sails at 4 bells wind about E. and at 8 bells wind N.E. and thick fog outside So ends this day

Mon 12

This day comes in foggy with an air of wind from N.E. We called all hands at 4 bells to clear up about decks Capt came on board at 2 bells He over up Moorings and took off spare Chain got done on Moorings at meridian and made ready for party to go out on moonlight sail wind still N.E. with some fog at 8 bells P.M. went ashore to see if they were going out but they decided not to go hauled colors down at sunset and all hands mustered below at 1 bells evening dead calm and thick fog

So ends this day

Tue 13

This day comes in with a thick fog and a light air from S.E. turned too at 6 bells to get ready for the race of the 14<sup>th</sup> at 7 bells Capt came with an extra man at 2 bells A.M. had a gale and hoisted sails and worked about Beech tree eight bells dog watch at 1 bell Capt came from Boston with two <sup>at this time wind S.W. Capt Ganney at 8 bells</sup> more men and brought down some light sails at 6 bells had a squall from N.W. with a very heavy shower General on board ~~with~~ during squall and shower set General on shore at 8 bells evening some wind N.W. at midnight clear with light air from N.W.



14  
H

This day comes in with a light air from N.E. and a thick fog turned too at 7 bells and made sail on her for the race left the moorings to get into line at about 5 bells got windward position and the Romance crowded us out of it started at about 5 bells the Romance Haze and Fearless got the start of us but passed the Fearless & Romance in going over to Davis Ledger we were all bothered in finding the Buoy the Romance got around first Haze next and Fearless but in going over to Half Way Rock the order was reversed for going around first and the same passing the State boat had the wind very light at one time coming into Swamps cove from N.W. had a heavy shower got in at moorings at about 8 bells Evening. Very thunder and lightning all night

So ends this day

15 Thur This day comes in foggy with wind N.E. called all hands at 6 bells and Hoist the sails and cleared up about decks at 6 bells A.M. fog lit up and we got underway for Boston had the wind light from N.E. till came too at 2 bells P.M. <sup>then had a S.W. sp.</sup> drove light sails and stowed them and cleared up decks for showers had shown at 2 bells dog watch at 3 bells Capt and 3 of men were ashore since N.W. at 8 bells Raining and wind N.W.

So ends this day

16 Fri

This day comes in very dull with little or no wind turned too at 4 bells at 7 Bells Painters came on board to work painted outside and got through at 7 bells A.M. at this time a light breeze sprang up from Eastward at Meridian wind N.E. and looking squally at 4 bells P.M. had a shower and at 8 bells a small light with rain wind from N.W. E. at 8 bells dog watch raining wind N.E. and 8 bells Evening calm and foggy outside

So ends this day

17 Sat

This day comes in pleasant with wind S.W. at 2 bells signs of rain at 4 bells called all hands and loosed light sails at 6 bells raining and wind increasing at 8 bells blowing a gale and raining very hard at 1 bell A.M. took coal and wood on board at 3 bells got underway for City Capt went to Office for orders part of ship came on board and we got underway at 6 bells for Cape Cod had two wind turns after 8 bells arrived in Gloucester at 2 bells dead calm at 4 bells

So ends this day



H Sun

This day comes in very pleasant with a very light air from Westward at 4 bells called all hands scoured decks and at 5 bells made sail and got underway stood outside and got a light air from S. to run down as far as Watchers Island thence into Basin and so on up to Swampscott and from there up to Boston and came to anchor at 8 bells under Long Island Vine a board.

So ends this day

Mon/9

This day comes in very mild and pleasant with a very light air from S. to at 6 bells raining at 7 bells made sail and got underway for Boston arrived at anchorage at 2 bells set party on shore and Capt and Steward on shore at 3 bells at Meridian dead calm and very warm got underway from flats at 2 bells with two extra men on board for race had the wind from East going down harbor and S. to Egg rock had it calm with a shower of the Rock got into morning at 6 bells dead calm at 8 bells

So ends this day

Tues 20

This day comes in very mild and pleasant mustered all hands at 8 bells to get ready to go into the got the signal to start at about 7 bells A.M. got a flying start at 19 m. of 1/2 stood off outside and made a hitch of the Romanes in our water came aboard and stood down for Half Rock heading well up for it the Romanes making a turn in, then gained some time on us in rounding the Rock came round the rock and stood up for the Graves gained 2 m. up to the Graves and 2 1/2 m. from there to Egg rock had the wind very light from this time till the wind up of the race which was at about 4 bells. strong wind during day N.E.

So ends this day

2/

This day comes in foggy wind N.E. called all hands at 8 bells at 4 bells A.M. carried the extra hand ashore came off and began clearing up a boat deck employed ourselves about decks all day

So ends this day



*[Faint, illegible handwriting on page 52]*

*[Faint, illegible handwriting on page 53]*

*[Marginal notes on the right edge of page 53]*



22 Thur

This day comes in foggy and the wind E & N calmed all hands at 4 bells and cleared up the Boat. Stewen started ashore for provisions at 1 bell at 7 bells fog cleared and we made sail for Boston at about 1 bell had a squall and a very heavy shower at this time wind struck about W. at 2 bells dead calm had the wine from all points during next hour at 4 bells had a good breeze from S. W. arrived on flats at 6 bells Capt went ashore to report but got orders to come back to Swampscott left there at 2 bells <sup>at 2</sup> day water arrived at moorings 4 bells dead calm

So ends this day

Fri 23

This day comes in very pleasant with the wind about North called all hands at 4 bells. got lights sails up and drove them at 6 bells made sail at 8 bells got underway with party of Ladies and Gentlemen on board bound for Boston arrived there at Meridian came to an anchor at 1 bell set party on shore at 5 bells party came back had it over calm at times had a light air from S. W. at 6 bells evening a Grass Fawn bar buoy at this time breeze sprang up from N. W. which held us till we got our moorings at 3 bells night

So ends this day

Sat 24

This day comes in very pleasant with a light breeze from North called all hands at 8 bells to do ships duty at 8 bells ~~at 10~~ dead calm got wood and water on board at Meridian breeze sprang up from about South. at 6 bells P. M. made sail at 7 got underway with a party of Ladies & Gents sailed till 6 bells then came to moorings wind steered South further sails and cleared away cleets at 8 bells Evening wind S. E. to

So ends this day

Sun 25

This day comes in very fine with a light air from about W. W. got through with our wood on deck at 8 bells at 2 bells Capt went ashore for orders got back at 3 bells with orders not to get underway at 4 bells breeze sprang up from S. E. which lasted remainder of day

So ends this day



26  
Mon

This day comes in very pleasant with wind from the Southward called all hands at 4 bells and made sail at 1 bell got underway and went to Boston arrived in Boston at 1 bell P.M. at 5 bells party came on board and to start for Swampscott arrived in Swampscott at 7 bells Dog watch time S. H.

So ends this day

27

This day comes in very pleasant with a very light air from Southward time too at 5 bells and got the boat in order for a party at Meridian wine S. E. at 8 bells Dog watch party came on board and went to sail around the Harbor for a few hours at 6 bells came too at morning's time since S. E. blowing fresh

So ends this day

28  
Wed

This day comes in very unpleasant with the wind from all quarters called all hands at 4 bells cleared up and made ready for Party Capt over to Lowell at 8 bells raining and a strong breeze from S. H. at Meridian wind hauled to N. H. and held there the remainder of day at 6 bells P.M. went ashore for orders. Decided to go but got orders to come ashore in the morning at 6 bells the Rebecca came in and picked up a morning at 8 bells evening time N. H.

So ends this day

29  
Thur

This day comes in very pleasant with a good breeze from N. H. called all hands at 3 bells morning watch to get boat in shape for a party at 8 bells went ashore for orders. The Gen ordered us to Boston at 3 bells got underway for the City arrived there at 4 bells P.M. furled sails and got ready to haul into dock at 8 bells evening dead calm

So ends this day



This day comes in  
very strong with the wind from S. E.  
called all hands at 1 o'clock to get our anchors  
to haul away from the pier at 7 o'clock  
wind hauled more to Eastward at  
8 o'clock wind E. N. E. and blowing very heavy  
at 2 o'clock

3/

This day comes in very pleasant  
with a strong breeze from Westward called  
all hands at 3 o'clock and hoisted sails to dry  
at 3 o'clock the Gen came on board and we  
got underway for Calf Island arrived there  
at 5 o'clock at 7 o'clock A. M. the Yachts  
took a flying start to bring the last  
to get away got started at about 2<sup>nd</sup> of 13  
at 1/4 of 4 crossed the line the Tempest &  
Lydia being behind Sylvia & Charles  
at head of us at a hour & got underway  
for Home arrived in London at 10<sup>th</sup> of 13  
at 1 o'clock S. W.

So snow this  
day

Sept 1<sup>st</sup>

This day comes in very pleasant  
with a very heavy breeze from N. W.  
called all hands at 4 o'clock to clean up the boat  
and get ready for Party sent boat ashore  
for orders at 5 o'clock A. M. came back with orders  
to go to Boston and take with the Pilot Ballast  
got underway for the City at 7 o'clock P. M.  
arrived at the Point and came to anchor at 2 o'clock  
at 8 o'clock Calm

So ends this day

2

This day comes in showery with  
a strong breeze from S. W. called all hands  
at 3 o'clock washed down and went ashore for  
Ballast got Ballast on board at 4 o'clock P. M.  
at 9 o'clock made sail and got underway  
for the City arrived on 1<sup>st</sup> of 14 and came to at  
4 o'clock at Mercian wind came around about  
N. at 5 o'clock P. M. Party came on board and  
at 7 o'clock got underway landed two of the  
party at 11 o'clock at 7 o'clock arrived at  
Mooring Wind N. E.

So ends this day



3 Tues  
Sept

This day comes in very  
cool and clear with a very strong breeze  
from N. W. called all hands at 5 bells  
scrubbed decks and employed ourselves  
in doing odd jobs about decks at 8 bells  
got underweigh for Salem arrival  
in Salem and came to anchor at 2  
bells P. M. At 6 bells dog watch wind still  
N. W. blowing strong Rebroca and  
Coming in the Harbor

Log of Yacht Jason commencing  
This May 29/1873

Cleared from the Port of Bath May 29/1873  
at 8 o'clock at 6 bells Squin bore N. W. E  
distance 1 league Yacht Brinda just hove  
in sight out by Pond Island Trial S. W.  
rather moderate at Meridian Squin bearing  
N. E. dist 3½ Leagues steering N. by S ½ S  
at 4 bells T. M. Cape Elizabeth bore N. W. W  
at 6 bells W. M. Cape Porpoise N. W. W at 8 bells made  
Boon Island bearing S S W distance 3 Leagues at 8 bells  
evening passed Boon Island at midnight Isle of Shoals  
abram wind S. W. and moderate Some this day

Fri 30

This day comes in very pleasant with  
a light breeze from the S. W. at 8 bells Horn  
passed Thulches Island distance about 5 Leagues  
at 1 bell wind came around to N. W. at  
8 bells in the 1<sup>st</sup> dog watch came to an anchor  
in Swamps cove to in part of the Boats  
Furniture and got underweigh for Boston  
at ½ of 11 o'clock. arrival in Boston at Meridian  
and came to Anchor kind N. W.  
at 8 bells in the Evening dead calm

So ends this day  
Distance sailed up to this time 125 Miles



This day comes in very pleasant with a light breeze from S. E. Spent the Forenoon water in work about dock at Meridian with about the same at 8 o'clock P. M. to party of 5 on board and got under weigh at 3 o'clock day watch passed egg rock and at 4 o'clock came to in Swampscott at 6 o'clock got under weigh for Gloucester arrived in Gloucester at 8 o'clock wind S. W. and freshening so ends this day  
Ship sailed 20 miles

- |                                  |                          |
|----------------------------------|--------------------------|
| 1. Potato Yeast.                 | 16. Doughnuts.           |
| 2. Raised Bread.                 | 20. Sponge Cake          |
| 3. Indian meal bread.            | 21. Another.             |
| 4. Breakfast Cake.               | 22. Bernick Sponge Cake. |
| 5. Indian Breakfast Cake.        | 23. Hanson Cake.         |
| 6. Blueberry Cake.               | 24. Dayton Cake.         |
| 7. Indian Cake.                  | 25. Buns.                |
| 8. Strawberry or Raspberry Cake. | 26. Cup Cake.            |
| 9. Soft Molasses Ginger bread.   | 27. Sugar Doughnuts.     |
| 10. Cookies.                     | 28. Sponge Cake.         |
| 11. Common Cake.                 | 29. Pick Cake.           |
| 12. Cheap Tea Cake.              | 30. Black Cake.          |
| 13. A very nice plain cake.      | 31. Pound Cake.          |
| 14. Cream tarted Doughnuts.      | 32. Common Loaf Cake.    |
| 15. Sugar Ginger bread.          | 33. Fruit Cake.          |
| 16. Jumbles.                     | 34. Gold Cake.           |
| 17. Jenny Lind Cake.             | 35. Silver Cake.         |
| 18. Everybodys Cake.             | 36. White Mountain Cake. |

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## Potato Yeast

- 1 Boil a handful of Potatoes in a quart of water.  
Boil a half dozen potatoes - wash them fine  
add a little flour - then pour on the boiling  
hot water. Add a little yeast.

## Raised Bread

- 2 Make a batter of warm water and flour.  $\frac{2}{3}$  of  
cup of yeast - rise is over night. In the morning  
mould it with flour - and saleratus if necessary -  
put it in pans and rise it again, and it  
is ready for the oven.

## Indian Meal Bread

- 3 2 cups meal - 1 of flour - 1 Egg - a pint of cold  
water - 2 teaspoonfuls of cream tartar - one of  
saleratus. (when sour milk is used dispense with  
the cream tartar) a little Molasses.

## Breakfast Cake - very nice

- 4 4 cups flour - 2 of milk - 2 eggs a little salt  
2 teaspoonfuls of cream tartar - 1 of soda - 2 table-  
spoonfuls melted butter - Bake in a quick oven.

## Indian Breakfast Cake

- 5 1 pint - milk - 1 Egg -  $\frac{2}{3}$  qt flour  $\frac{1}{3}$  qt Indian meal.  
~~2 table spoonfuls~~ 2 teaspoonfuls cream tartar 1 of soda  
2 table spoonfuls of molasses - 1 of sugar - a little salt -  
Bake 20 minutes

## Blueberry Cake

- 6 1 Cup sugar - 2 table spoonfuls of butter 2 eggs 1 cup sour  
milk - 2 table spoonfuls saleratus - a quart blueberries.  $\frac{1}{4}$   
cup of flour.

## Indian Cake - (Mrs. Tr.)

- 7 3 cups flour - 1 cup indian meal -  $\frac{1}{2}$  cup sugar  
1 egg a little salt - 1 large spoonful butter - 1 teaspoonful  
saleratus - 2 teaspoonfuls Cream Tartar, Stir up with  
milk.

- 8 Strawberry or Raspberry Cake, to be eaten hot  
Mix a pint of sour milk with a cup of butter melted,  
or a cup of sour cream. Stir in flour to make a thick  
batter, then add a teaspoonful of salt and 1 of soda.  
Dissolve in a  $\frac{1}{3}$  of a cup of water, stir it well then  
add more flour to make it stiff enough to roll  
out. It should be  $\frac{2}{3}$  of an inch <sup>in</sup> thickness and baked  
in a quick oven. Split and put in a thick layer of  
strawberries or raspberries. Sprinkle over with sugar.

## Soft Molasses Ginger Bread.

- 9 A common recipe 3 cups of molasses - 1 of sour milk.  
 $\frac{1}{2}$  a tea cup of butter (or lard part with salt) 1 egg.  
3 teaspoonfuls of saleratus. Melt the butter and put  
it into the molasses, Four cups and almost a half  
of flour 2 or 3 Teaspoonfuls of cloves Bake in small tin pans.

## Cooking very nice

- 10 3 cups sugar - 1 of butter - 3 eggs.  $\frac{2}{3}$  of a cup of sour milk.  
or sweet either 1 teaspoonful of saleratus



## Common Case.

- 11 1 Cup of sugar, a small piece of butter, 2 eggs.  
 $\frac{2}{3}$  cup of milk or water,  $\frac{1}{2}$  teaspoonful saleratus

## Cheap Tea Cake.

- 12  $\frac{1}{2}$  Cup sugar,  $\frac{2}{3}$  cup of butter, 3 eggs, 2 tablespoonfuls  
 milk - 2 cups flour, 1 spoonful cream tartar,  
 $\frac{1}{2}$  spoonful soda

## Avery nice plain Case.

- 13 2 cups sugar, 2 of butter, 5 eggs,  $\frac{1}{2}$  cup milk,  
 nearly a half teaspoonful saleratus, 1 cup flour

## Cream tartar Doughnuts. (very good)

- 14 1 cup sugar, 1 of milk, 2 eggs, a small piece of  
 butter, 1 heaping teaspoonful of cream tartar,  
 1 spoonful of saleratus, nutmeg.

## Sugar Gingerbread.

- 15  $\frac{1}{2}$  cup sugar, 1 cup sour milk, a small piece  
 butter 1 teaspoonful saleratus

## Jumbee.

- 16 4 Eggs 3 cups sugar 1 cup butter, a little nutmeg  
 Stir in flour till it will roll, cut in rounds with  
 a hole in the centre.

## Jennie Lind Case

- 17 1 Cup sugar, 1 Egg, a piece of butter the size of an egg, 1 cup  
 sweet milk, 2 cups flour, 1 teaspoonful cream tartar, 1 of  
 soda Ess. Lemon

## Every Body's Cake.

- 18 1 lb. flour, 1 of sugar,  $\frac{1}{2}$  lb. butter  $\frac{1}{2}$  pt. cream, 7 Eggs.  
 Juice of Lemon - Saleratus

## Doughnuts (Prize tv.)

- 19 2 cups sugar, 4 Eggs,  $\frac{1}{2}$  Cup milk + nutmeg  
 1 teaspoonful saleratus, 1 large spoonful butter

## Sponge Case.

- 20 1 turn beer sugar, 1 of flour, 3 eggs. Divide the yolks  
 + white, pour the white on the sugar - beat it up  
 then add the yolks, a little rose water

## Another

- 21 Beat 6 eggs and 2 cups sugar together 20 minutes  
 then add 2 cups flour and essence and bake.

## Berwick's Sponge Case

- 22 1 lb sugar,  $\frac{1}{2}$  lb. flour, 11 Eggs. Beat the white + yolks  
 separately - the yolks + sugar together - mix and add  
 the flour beat a great deal

## Hornsea Case

- 23 3 Eggs, 2  $\frac{1}{2}$  cups dark sugar  $\frac{1}{2}$  cup molasses, 1 cup butter,  
 1 cup sour milk with a teaspoonful saleratus dissolved in  
 it. 1 pt. Chopped raisins, 1 teaspoonful clove,  
 1 of cinnamon, 1 of nutmeg, 1 of allspice



## Dayton Cake.

- 24 2 Cups sugar. 1 lb. butter 5 eggs. 3 cups flour 1 Cup  
milk. 1/2 teaspoonful soda 1/2 teaspoonful cream tartar.  
Put the cream tartar into the milk stir the soda in  
dry just before baking.

## Purms

- 25 2 cups of milk or water. 2 1/2 cup of yeast. 1 cup sugar.  
make a stiff batter with flour. rise over night.  
Next morning add sufficient saleratus to sweeten.  
then add 1 cup sugar 2/3 cup butter. spice or raisins  
or currants - mould hard with flour - set near the  
fire one hour or so until they begin to rise  
then set in a cool place till next morning.  
make in biscuit for then pour. set by the fire to rise  
again. Polish with the white of an egg, when nearly  
cool.

## Cap Cake

- 26 1 Cup butter. 2 lb. sugar. 3 lb. flour. 11 eggs. 1/2 Cup  
milk.

## Sugar Doughnuts

- 27 2 cups sugar. 2 eggs. slightly beaten 2 teaspoonful soda  
stirred into 2 cups milk 1/2 cup melted butter, a little  
salt, nutmeg.

## Sponge Cake

- 28 2 Eggs. 1 lb. butter large as a walnut 1 cup sugar.  
1/2 cup sweet milk. 1/4 cup flour. 1 teaspoonful Co. Tardor  
1/2 teaspoonful saleratus.

## Pork Cake

- 29 1/2 lb. beef Pork chopped very fine. 1 lb. boiling water poured  
on it. 1/2 cup sugar. 1 cup molasses. 1 teaspoonful saleratus  
1 lb. chopped raisins & spice. 9 or 7 1/2 cups flour.

## Black Cake

- 30 1 cup butter. 1 cup sugar. 1 cup molasses. 3/4 cup sweet milk  
4 cups flour. 3 eggs. 1 cup stone raisins. 1 cup currants  
& citron. 1/2 teaspoonful soda. will keep a year or more.

## Pound Cake

- 31 1 lb. butter. 1 lb. sugar 1 lb. flour 1 lb. of egg or 10

## Common Loaf Cake

- 32 4 lbs flour. 1/2 lb. sugar. 1/2 lb. butter. 5 eggs mix with  
milk 1 cup yeast. Spice to suit the taste.

## Fruit Cake

- 33 1 Cup of Molasses. 1 Cup brown sugar 1 Cup butter. 1 Egg  
1/2 lb. butter sufficient to melt the butter. 2 teaspoonful  
Cloves 2 dr. cinnamon 1 dr. nutmeg 1 coffee cup full  
raisins with or without citron currants & citron  
1 teaspoonful soda in hot water. 1 cup sour milk  
or buttermilk. 1 lb. flour. Bake 1 hour.



## Gold Cake

- 34 5 cups flour, 3 dr. sugar, 1 cup butter, 1 teaspoonful Cr. Tartar,  $\frac{1}{2}$  dr. soda,  $\frac{1}{2}$  cup sweet milk the yolks of 12 eggs.

- 35 Silver Cake the same only 1 cup of milk and the whites of the eggs instead of the yolks of the eggs.

## White Mountain Cake

- 36 2 cups sugar, 3 eggs, 2 cups flour, 1 cup milk, 2 teaspoonful Cr. Tartar 1 dr. soda, 11 teaspoonfuls melted butter a little salt & essence.

## Anybody's Cake

- 37 5 eggs, 5 cups flour,  $\frac{1}{2}$  cups milk, 1 dr. butter - 2 dr. sugar 2 teaspoonfuls Cr. Tartar 1 dr. soda.

## Composition Cake

- 38 5 cups flour, 3 dr. sugar - 2 dr. butter - 5 eggs  $\frac{1}{2}$  cups sweet milk, 1 teaspoonful saleratus Raisins

## Aunt Mary Goodwin's Cake

(Cheap)

- 39 1 Egg, Piece of butter as large as an egg, 1 cup milk  $\frac{1}{2}$  cups sugar, 1 teaspoonful Cr. Tartar 1 dr. soda spice or ess.

## Ginger Snaps

- 40 1 lb. molasses scalded,  $\frac{1}{2}$  cup melted butter, 3 teaspoonful saleratus, 11 dr. ginger a little salt Flour enough to roll out then cut with a biscuit cutter.

## Bridget's Bread cake

- 41 3 cups raised dough - very light 3 dr. sugar.

- 1 " Butter, 3 eggs, 1 nutmeg, 1 teaspoonful saleratus dissolved in hot water, and Raisins.

## Sugar Doughnuts

- 42 1 Egg, 3 tablespoonfuls sugar 1 dr. butter a little salt 1 cup milk 1 teaspoonful soda, 3 cups flour nutmeg.

## Cream Cake

- 43  $\frac{1}{2}$  Pt. boiling water  $\frac{1}{2}$  of a cup of butter  $\frac{1}{2}$  cups flour - Boil the butter & water together while boiling stir in the flour when it cools add 5 eggs -  $\frac{1}{2}$  teaspoonful of saleratus.

Cream 2 eggs 1 pt. of milk,  $\frac{1}{2}$  cup flour 1 cup sugar flavored with Lemon. Beat the eggs flour & sugar together and stir them into the milk while boiling.

## Jelly Cake Recipe

- 44 2 cups white sugar  $\frac{3}{4}$  cup butter 5 cups sifted flour 1 teaspoonful soda dissolved in a cup of sweet milk

- 2 " Cream Tartar, 3 eggs + 1 nutmeg. Stir the sugar & butter to a cream then add the eggs beaten to a froth, and part of the flour.

Strain the milk with the soda into the mixture Stir the whole well together with the remainder of the flour. Then add the Cr. Tartar & spices.

Stir it several minutes after adding the cream Tartar. Spread them which hot with Jelly & roll them when they are to be eaten cut them in slices. The mixture should not be more than a quarter of an inch thick in the pans.



## Delicate Cake

- 45 1/2 cups sugar, 1/2 cup butter whites of 4 eggs 2 cups flour  
1 tablespoonful almond 1/2 cup milk 1 teaspoon Cr. Tartar  
1/2 do. Soda

## Lover Cake -

- 46 3 eggs, 5 oz. sugar 6 oz. flour salt. mace or rosewater  
To be dropped & sugar sprinkled on before Baking

## Green Mountain Cake

- 47 4 eggs 1 cup butter, 2 cups white sugar, 1 cup milk  
4 cups sifted flour, 1 teas. soda, 2 teas. Cr. Tartar  
spice

## Coffee Cake -

- 48 1/2 cup Molasses 1 cup sugar 1 cup strong boiled coffee  
1 cup butter 1 egg - 1 tablespoonful soda  
1 dr. gr. Cloves 1 lb. raisins 1/2 lb. citron

## Corn Saver Cake -

- 49 1/2 cups sugar 1/2 flour 1/2 cup butter 1/2 cup Corn Starch  
1/2 cup sweet milk whites of six eggs 1 tablespoonful  
C. Tartar 1/2 do Soda

## Horn Gimbles

- 50 1 cup butter, 1/2 sugar 1 egg, 1 tablespoonful soda  
dissolved in a cup of sweet milk 1/2 a nutmeg  
and flour sufficient to roll out the dough should be  
half an inch in thickness cut into narrow strips  
5 or 6 inches long and the ends joined so as to  
form them into rings

## Silver Cake

- 51 2 cups fine white sugar 2 1/2 of sifted flour  
1/2 cup butter 1/2 cup sweet milk 1/2 teaspoonful soda  
dissolved in the milk. 5 the whites of 4 eggs + 1 teaspoonful  
cr tartar. Flavor with extract of Peach Vanilla or  
Rosewater. Stir the sugar and the butter to a cream then  
add the whites of the eggs beaten to a stiff froth  
The flour. Then the milk and soda. Stir the whole  
together several minutes. Then add the cr. Tartar  
and spice. when well mixed turn the mixture  
into a medium sized square Baking pan, that  
has a lining of buttered white paper. Bake as  
soon as turned out in a quick oven

## Gold Cake

- 52 Beat the yolks of the eggs to a froth, and mix  
then with a cup of sugar, and 3/4 cup of butter,  
previously stirred to a cream, add 2 cups sifted  
flour 1/2 teas soda dissolved in 1/2 cup sweet milk  
when well mixed stir in teas Cr. tartar. Flavor  
Peach or Lemon. Bake in a square pan well buttered

## Rich Coolies

- 53 1 cup butter 2 of sugar 2 eggs 1 teaspoonful soda  
dissolved in a cup of milk or water nutmeg or  
caraway seed, and flour enough to roll out



## Lemon Cake

54 3 cups sugar 2 of butter, 1 of sweet milk, 1 teaspoonful soda, 4 eggs 6 cups sifted flour the grated rind of 2 fresh lemons and the juice of one. stir the sugar and butter to a cream. then add the egg beaten to a froth and half of the flour -

Dissolve the soda in the milk and strain it in add the remainder of the flour. When the whole is thoroughly mixed add the Lemon juice and rind and stir it for several minutes. Bake in buttered pans in a quick oven. This cake will keep well for a number of weeks if the soda is omitted and 2 more eggs added.

## Soda Cake

55 1 cup of sugar, 1 large spoonful butter 1 teaspoonful soda, 2 of cream tartar, 1 cup of milk 1 pint flour 2 eggs and a half teaspoonful. Mix the sugar butter & eggs together then add the flour, spice & soda dissolved in the milk. When thoroughly mixed add the cream tartar and bake immediately.

## Hermit Cake

56 1/2 cups butter 1/2 cups sugar 1/4 lb citron 1/4 lb chopped raisins soda 2 or 3 spoonful spice mix and roll mix very stiff and roll very thin.

## Superior Soft Gingerbread

57 1 cup sugar, 2 eggs 1 of butter 1 of sour milk, 1 of A.C. Molasses, 1 cup flour, 1 table spoonful of ginger & 2 teaspoonfuls soda dissolved in a large spoonful of water. It is improved by adding the grated rind of a Lemon. Mix the butter & sugar together then add the egg well beaten and the flour and milk. When well mixed strain in the soda water and stir the whole together adding spice. This gingerbread can be made plainer by adding 1/2 cup more of milk & 1 or 2 cups of flour.

## Sponge Gingerbread

58 1 pint of Molasses, 2 large spoonfuls butter melted, 1 spoonful ginger & a quart of flour Dissolve a Table spoonful of saleratus in about 1/2 of a cup of water, and strain into the mixture stir it well then add a cup of milk, sour is the best and flour sufficient to roll out easily flour your board and Rolling pin then roll out half of it at one time 1/2 an inch thick and lay it on buttered tins and bake it in a very hot oven taking care not to burn it it will be very light and spongy if made according to the directions provided the Molasses is W. Orleans.

## Frosting for Cake

59 For a medium sized loaf take the white of one egg and 1/2 of another and stir in gradually sifted double refined sugar till quite thick Spread with a Knife when partly cooked. Keep in a warm room till dry, it is not necessary to beat the eggs to a froth.



## Miss Macomber's Sponge Cake

3 eggs, 1 cup sugar,  $\frac{1}{4}$  cup flour with a teaspoonful cream tartar. Stir in  $\frac{1}{2}$  teaspoonful saleratus dissolved in 1 table spoonful sweet milk small piece butter. Bake twenty minutes.

## Lemon Pies - (Good but need more flour)

1 cup butter and two of sugar beaten together 1 cup of milk  $\frac{1}{2}$  teaspoonful saleratus stirred into the milk, & four eggs. Beat it well together, add spice of any kind, and six cups flour. Roll it rather thin, cut it with a goblet or tumbler and then with a wicker glass to make the ring brush them over with the white of an egg and sift on a little fine white sugar before baking. Bake fifteen or twenty minutes.

## Aunt Samuels Cake

5 cups flour, 2 cups sugar, 1 cup butter 3 eggs 1 cup milk  $\frac{1}{2}$  cup molasses, 1 teaspoonful soda 1 lb raisins allspice &c to taste.

## Plum Mince Pie

2 eggs, 3 pound cake crackers, 1 cup molasses, 1 cup sugar  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup melted butter  $\frac{1}{2}$  cup chopped raisins spice to taste.

## Sugar Doughnuts

2 cups sugar, 1 cup milk, 2 eggs, 1 teaspoonful saleratus, a small piece of butter or more spice.

## Lemon Cake

1 cup Butter, 3 cups sugar, 4 cups flour, 5 eggs, 1 cup milk, 1 teaspoonful saleratus - the juice & piece of 1 large lemon.

## Molasses Lemon Cakes

$\frac{1}{4}$  pt Molasses, 1 pt milk, 1 large spoonful soda finely pulverized,  $\frac{1}{4}$  lb butter - melted - and a little salt. Essence of Lemon - Mix in enough flour to make a soft batter. Bake in small tins.

## Date Cake

6 cups flour, 2 cups sugar, 2 eggs, 1 cup butter, 1 cup sweet milk & 1 cup sour milk, 1 teaspoonful soda  $\frac{1}{2}$  pounds dates & spice to taste.

## Jelly Cake

1 cup white sugar, 3 eggs, 1 teaspoonful cream tartar, flour enough to make a thin batter, 1 table spoonful milk  $\frac{1}{2}$  tea spoonful saleratus. Spread thin in baking pan. When baked spread lightly with jelly, roll up and when cold cut in thin slices.

## Andover Cup Cake

1 cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 4 cups flour, 1 teaspoonful cream tartar,  $\frac{1}{2}$  teaspoonful soda, salt & flavoring. Beat the butter & sugar to a cream, then put in 1 egg with our beating and 1 cup flour and mix thoroughly then an other egg and cup flour and mix, add half the milk then the third egg and one cup flour mix then the 4<sup>th</sup> egg and another cup flour, dissolve the soda in the remainder of the milk and add it the last thing. Flavor with Lemon, Vanilla or peach.



## Marble Cake

Dark part The yolks of 3 eggs, 1 cup brown sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 teaspoonfuls yeast powder spice to taste

White part The whites of 3 eggs,  $\frac{1}{2}$  cup white sugar  $\frac{1}{2}$  cup butter  $\frac{1}{2}$  cup milk. Yeast powder & essence of Lemon put in alternate layers of each in the pan.

## Rice Cake

7 Eggs, 1 lb ground rice, 1 lb sugar  $\frac{3}{4}$  lb butter Lemon

## Ocean House Cake

22 Eggs. The whites and yolks beaten separately 2 lb sugar 2 lb butter, 3 lbs flour, 2 nutmegs 1 wine glass brandy 1 cup milk  $\frac{1}{2}$  teaspoonful soda. Bake in sheets and cut in squares

## Sard Cake

One cup butter two do. sugar, two eggs half cup milk, one teaspoonful soda, one teaspoonful each cinnamon caraway seed & nutmeg.

## Parnara Cake

One cup butter two do. sugar, one do. milk, five eggs, one nutmeg, one teaspoonful soda, flour to stiffen.

## Jelly Cake

Two cups white sugar, three fourths cup butter four cups sifted flour, one cup sweet milk, one teaspoonful soda two do. Co. tartar, 3 eggs, & one nutmeg.

## Crown Cake

Outside Three fourths pint water, two thirds cup of butter, two cups flour five eggs, one third teaspoonful saleratus

Inside Two eggs, pint milk, cup of white sugar,  $\frac{2}{3}$  cup flour, one teaspoonful lemon, and a little.

## Hot Cakes, Brown flour water

3 pints of flour, 1 teaspoonful saleratus, 1 teaspoonful salt and sufficient milk to make a stiff batter. They are like batter made with yeast, and may be wet with water. If yeast is used, fry them with only a little fat. These cakes are more healthy than most hot cakes.

## Puff Balls

2 cups sour milk, a large spoonful of melted lard 1 teaspoonful salt, and flour to make a thick batter then add a teaspoonful soda, dissolved in a third of a cup of water and flour sufficient to enable you to do them up into cakes of the size of half an egg, drop them into boiling fat they will cook in two or three minutes.

## Crumplets

3 cups raised dough, and work into it with the hand,  $\frac{1}{2}$  a cup of softened butter, 3 eggs and milk to render it of a stiff batter. Turn into buttered pans and let it remain 15 minutes before baking. It will bake in half an hour

## Hot Cakes

Scald a pint of Indian meal with just sufficient water to make a thick batter, stir in a little salt, and 2 large spoonfuls butter, and bake in square buttered pans. Having the batter about  $1\frac{1}{2}$  an inch in thickness



## Economy Cakes

Bread that is sour can be made into good breakfast cakes. Cut it up in small pieces, and if not wanted for immediate use it can be kept a number of weeks by drying in a moderately hot oven, taking care that it does not burn. When you wish to make cakes for breakfast soak the pieces over night in cold water. The next morning drain off the water. Mash the bread fine, and to 3 pints of it add a teaspoonful salt, 2 eggs, 1 teaspoonful soda dissolved in milk, and a pint of wheat or rye flour. Add sufficient flour to enable you to fry them the same as buckwheats. If the flour which is used is mixed over night with a spoonful of yeast the eggs may be omitted.

## Muffins

Mix one qt. of sifted flour, with a pint and a half of sweet milk, 2 large spoonfuls of melted butter, and 1 teaspoonful salt,  $\frac{1}{2}$  cup of home brewed yeast, set in a warm place it will keep warm till risen, then stir in 2 beaten eggs. Butter your muffin rings place them on a buttered griddle or baking tin. Fill them half full of the mixture, and bake on top of a cooking stove, when brown on one side turn them over. An bolted flour is also good in this way. Muffins are good baked in an oven.

## Drop Cakes

2 eggs, 1 cup milk, 1 teaspoonful cream tartar,  $\frac{1}{2}$  teaspoonful saleratus salt, flour enough to make a batter, sugar same

## Oyster Pancakes

Mix equal quantities of oyster juice and milk and to a pint of the mixture add a pint of wheat flour, 2 beaten eggs, a little salt and a few of the oysters drop by the large spoonful into hot fat.

## Togas Brown Bread

84 3 cups Indian meal, 1 cup flour, 3 cups sweet milk, 1 cup sour milk,  $\frac{1}{2}$  cup molasses, 2 even teaspoonfuls saleratus steam in a round pan 3 hours then bake 20 minutes.

85

## Gen. Grant's Golden Sponge cake

the yokes of 4 eggs, 1 cup white sugar, beat them together three minutes, then add 6 table spoons, milk one cup flour stir quickly and bake immediately, in sheets about an inch thick - requires a very hot oven flavor with Lemon.

86

## Silver Sponge cake

The whites of the eggs used in the same way with the addition of 2 table spoons of butter, and a quarter of a teaspoonful of soda flavoring.

87

## Indian Gaidaa cakes very nice

$\frac{3}{4}$  cup Indian meal,  $\frac{1}{4}$  cup flour, a very little shortening and salt, mix with sweet milk or water, raise over night with yeast, add soda

88

## Potato Pancakes

Grate raw potatoes enough to fill a pint, add  $\frac{1}{2}$  cup sour milk -  $\frac{1}{8}$  teacup flour, 1 egg - salt and a little soda cook the same as buckwheats.

89

## Rocky Point Cakes

5 cups sour milk - 2 cups Rhode Island Corn Flour - 2 eggs, 1 table spoonful sugar, 1 teaspoonful soda



## Barren Bread (better not so sweet)

1 cup milk, 1 cup molasses, 1 cup ry. meal.  
 1 cup of sour milk - 2 1/2 cups 1 cup Indian meal, 1 cup of  
 (1/2 spoonful each), + salt Boil or steam 2 hours

## Chocolate Case

1/2 cups white sugar, 1/2 cup butter, 1/2 teaspoon soda dissolved  
 in 1/2 cup milk, 3 cups flour with 1/2 teaspoon or tartar stirred  
 into it, and 3 eggs beaten thoroughly. Flavor with Lemon  
 Baderin 3 square pans for filling use 1 cup milk, 1/2 case sweet  
 chocolate grated and 2 eggs. Boil the milk with the chocolate  
 in it for two or 3 minutes. Stir it over and add the beaten  
 eggs. Spread the chocolate between the sheets like jelly case  
 or cut the sheets into square pieces the right size for the  
 tabs. split each one and put the chocolate between the parts  
 of the chocolate and add more to thicken

## Marble Cake

1/2 cups white sugar, 1/2 cup butter, 1/2 cup sweet milk, with 1/2  
 teaspoon of soda dissolved in it, 2 1/2 cups of flour with 1/2 teaspoon of  
 cream tartar and the whites of 4 eggs beaten to a stiff froth  
 flavor with lemon. For the hard cake take 1 cup of nice coffee  
 sugar, 1/2 tablespoon of molasses, 1/2 cup butter, 1/2 cup sour milk and  
 1/2 teaspoonful soda dissolved in it, 2 1/2 cups flour and the beaten  
 yolks of 4 eggs, add 1/2 teaspoonful cloves, a little allspice cinnamon  
 + nutmeg. pour the mixture into the pans in layers

## Hard sugar Gingerbread

1/2 cups sugar - 1 cup sour milk 1/2 cup butter - 1/2 teaspoonful soda  
 flavor to taste can be made with water & cream tartar

## To Make Soft Soap

Take seventeen pounds of tash to twenty of grease  
 by the potash at the bottom of the barrel. Boil the grease  
 and pour it on; put in two pails of scalding water, and  
 stir it all together. Fill up the barrel the next morning with  
 cold water, stir it up from time to time and in three  
 days is nice soft soap

## Rocky Point Cakes.

5 cups sour milk. 2 1/2 cups Rhode Island corn flour  
 3 eggs. 1 table spoonful sugar. 1/2 teaspoonful soda.

## Moss Blanc Mange.

Take as much moss as will fill a large coffee  
 cup, put it into a dish and pour boiling water  
 over it. let it stand about ten minutes, wash it  
 out and throw it into cold water to rinse it. Put  
 it into three quarts of milk and let it boil ten  
 minutes. Add sugar and flavor to taste. Strain  
 it through a very fine sieve or jelly bag into moulds

## Chocolate Custard or Cream.

Beat separately the whites and yolks of six eggs  
 add to the yolks a cup of fine white sugar, stir  
 the whites into the yolks. Dissolve a quarter of  
 a pound of chocolate in 1/2 pint hot water, add a pt.  
 of half cream, give it one boil a turn it on the  
 eggs, stirring all the time, then put it into a pitcher,  
 put the pitcher into boiling water, stirring until  
 it thickens. to be served in glasses and eaten  
 cold.



86.

## Charlotte Russe.

Boil hard one ounce gelatine in two tumbler milk. Beat separately the whites and yolks of six eggs, adding to yolks half pt. sugar, stir them into the boiling milk till it thickens like thick custard, then stir in whites beaten to a stiff froth, season with vanilla. Stir a pint of rich cream to a froth & stir into the custard. When cold arrange cake in a mold and pour in the mixture.

88.

## Ice Cream.

Two quarts milk, boil and thicken with two table spoonfuls corn starch, two cups white sugar, six eggs, flavor and turn into freezer.

100.

## Sassaaparilla Mead.

1/4 pound tartaric acid, 3 lbs brown sugar, 1 pt molasses, 1 ounce sassaaparilla, 2 qts boiling water, pour the water on the acid, and add the other articles, when cool bottle it.

101.

## Tapioca Cream.

Soak 3 good sized table spoonfuls of tapioca in a quart of milk till quite soft, then add the beaten yolks of 3 eggs, and sugar to taste, and boil or steam as a soft custard. When cool pour into a glass dish and flavor. Then beat the whites of the eggs to a stiff froth, add two or three teaspoonfuls powdered sugar and drop the frosting by the spoonful on the custard and brown slightly.

102.

## Chocolate Cake.

1 1/2 cups sugar, 1/2 cup butter, 1/2 teaspoonful soda dissolved in 1/2 cup milk, 3 cups flour, milk 1/2 cup cream tartar stirred into it, and three eggs beaten thoroughly, flavor with lemon. Bake in three square pans. For filling use 1 cup milk, 1/2 cup sweet chocolate grated, and two eggs.

Boil the milk with the chocolate on it for two or three minutes, stir it often and add the beaten eggs. Spread the chocolate between the sheets like jelly cake, or cut the sheets into square pieces the right size for the cake, split, and put the chocolate between. If the chocolate was, add more to make it thicker.

103.

## Marble Cake.

1 1/2 cups white sugar, 1/2 cup butter, 1/2 cup sweet milk, 1/2 teaspoonful soda dissolved in it, 2 1/2 cups flour with a teaspoonful cream tartar stirred in, and the whites of four eggs beaten to a stiff froth, flavor with lemon. For the dark cake, 1 cup nice coffee sugar, 1 table spoonful molasses, 1/2 cup butter, 1/2 cup sour milk with 1/2 teaspoonful soda dissolved in it, 2 1/2 cups flour, and the beaten yolks of four eggs. Add 1 teaspoonful of clove, a little allspice, annamom, and nutmeg. Put the mixtures into the pans in layers.



104.

## Hard Sugar Gingerbread.

$\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  teaspoonful soda, flavor to taste, can be made with water and cream tartar.

105.

## Molasses Gingerbread.

$\frac{1}{2}$  cups molasses,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup water, 1 table spoonful ginger, 3 even teaspoonfuls soda, flour enough to roll.

106.

## Mrs Beecher's Cookies.

2 cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  tea spoonful soda, 2 of cream tartar, just flour enough to roll. rub butter & sugar into the dry flour, then add the milk, using ~~no~~ eggs. Cream tartar sifted into flour, add soda the last thing, Spice to taste.

107.

## Nice Pudding Sauce.

4 table spoonfuls sugar, (powdered is best) two table spoonfuls of butter, 1 egg,  $\frac{1}{2}$  tea spoonful of dry flour, 1 wine glass of wine, (or use flavering instead)  $\frac{3}{4}$  cup boiling water.

Beat the butter and sugar to a perfect froth, then beat the eggs to a froth and add. Thoroughly beat them together then add the flour, then the wine. Just before carrying to the table add the boiling water, stirring steadily till melted.

## Omelet.

108.

1 large spoonful flour,  $\frac{1}{2}$  cup milk, 1 large spoonful melted butter,  $\frac{1}{2}$  tea spoonful salt, 6 eggs. stir together and fry.

109.

## Baked Omelet.

Boil a pint of milk. Melt in it a tea spoonful butter and one of salt and stir in a table spoonful of flour rubbed smooth in cold milk. Pour this upon seven or eight eggs which have been beaten for two or three minutes, and stir very fast till well mixed. Then pour the omelet into a hot dish, buttered, that will hold a quart, and bake about twenty minutes in a quick oven until it has risen up very high and is of a rich brown color. Send it directly to the table from the oven, this is sufficient for seven or eight persons.

110.

## Oyster Omelet.

Chop fine twelve large oysters. Beat well six eggs and add a spoonful of flour rubbed smooth in milk. Salt, butter melted and pepper. Fry in one omelet and serve hot.

111.

## Hells Rarebit.

Melt a heaping tea spoonful of butter in a saucepan. Then put in a bunch of cheese cut small, and two or three spoonful of cream or milk. Let it remain till it remain about five minutes and stir repeatedly. Mix this with a beaten egg and a little pepper and salt. Have a hot dish ready with a few slices of buttered toast on it, and pour a part of



the mixture on each slice. Serve at once, as hot as possible.

112.

## Chicken Salad.

Boil or roast a nice fowl. When cold cut off all the meat and chop it a little but not very small. Cut up a large bunch of celery and mix with the chicken. Boil four eggs hard, mash and mix with sweet oil, pepper and salt, mustard & a gill of vinegar. Beat this mixture very thoroughly & just before serving pour it over the chicken.

113.

## Lobster Salad.

Cut very small the meat of one good sized lobster. (The hen lobsters are best because they contain the red meat called "coral," which is very desirable for garnishing.) Put it into a salad dish reserving the coral for ornamenting the salad. Make a dressing as follows. Beat <sup>the</sup> yolks of two raw eggs with the yolks of two boiled hard and mashed as fine as possible. Add gradually a tablespoonful of made mustard, three of melted butter or the best of salad oil, a little salt and pepper, (either black or red,) and vinegar to your taste. Beat the mixture a long time use more or less oil as you prefer. Some persons like the addition of lemon juice and a little brown sugar. Increase the quantity of dressing as you may find necessary according to the size of your lobster. Just before serving take one or two good heads of lettuce, which have been in

several hours and cut up very small the inside leaves only. Put them over the lobster meat in the salad dish, just pouring over the lobster some of the dressing. Pour the remainder of the dressing over the salad. Garnish with the coral cut fine, the white of two hard boiled eggs cut in rings, and two others boiled hard and sliced. The salad is then ready to serve.

114.

## Minute Pudding.

Scald one quart of milk, add one teaspoonful of salt, while boiling add flour to make a thick batter, when done pour into a dish wet with cold water. Eat with liquid sauce.

115.

## Another.

Same as above only add two well beaten eggs to the milk before the flour. Make soft batter.

116.

## Custard Minute Pudding.

Beat together four eggs, one cupful sugar, four spoonfuls flour, four spoonfuls milk. Then put one teaspoonful salt in quart milk, and while boiling add the above. Stir quickly and take off as soon as boiled.

117.

## Sauce.

One cupful sugar, two tablespoonfuls vinegar, one of flour, one of butter, one and a half cupfuls water. Boil five minutes.



118. x

## Cracker Pudding.

Four crackers, one quart milk, two eggs. Bake about one hour.

119. x

## Plum Pudding.

Pound five crackers, and soak over night in milk enough to cover them. Then add three pints milk, four eggs, half pound raisins, cupful sugar, a little nutmeg & bake four hours.

## Sponge Pudding.

120.

Three quarters cup sugar, one quarter cup butter two eggs, one teaspoonful cream tartar mixed into cupful and a half flour, half teaspoonful soda and two thirds pint milk. Bake half an hour.

121. x

## Boiled Suet Pudding.

One cupful molasses, one of sweet milk  $1\frac{1}{4}$  chop- ped suet, one of raisins, three of flour, 1 teaspoonful salaratus dissolved in hot water. Boil three hours in a tin pudding dish.

122.

## Baked Pudding.

1 egg, 1 cup milk, 1 cup flour, 1 teaspoonful cream tartar  $\frac{1}{2}$  teaspoonful soda. Bake in cups enough for three.

123. x

## Queens Pudding.

1 pint bread crumbs, 1 qt sweet milk, grated rind of a lemon, 1 cup sugar,  $\frac{1}{2}$  cup butter, the yolks of 3 eggs. When done spread on jelly when cool cover with frosting of the whites of the five eggs beaten stiff, cup of sugar in which has

been stirred the juice of the lemon from the frosting - eat cold with cream -

124. x

## Apple Island

Take apple enough to make 2 qts. strain through a fine sieve, sweeten with fine sugar and flavor with lemon. Beat the whites of twelve eggs to a stiff froth and stir slowly into the apple. But do not do this till just before serving. Stir the apples with as little water as possible, and those that are not very juicy are best. Put in a glass dish and serve with a boiled custard poured over as it is taken out. Half this quantity makes a large dish full.

125. x

## Snow Cream.

To a qt of cream add whites of three eggs beaten to a stiff froth, four spoonfuls sweet wine, sugar to taste and a little extract lemon beat to a froth and serve in a glass dish. After the materials are mixed beat them back and forth, and not over and over, keeping the spoon before the surface, as fast as the froth forms take it off & put it in the glasses, it will not return to the liquid state.

126.

## Berry Pudding.

3 cups flour, 1 cup cold water, 1 cup molasses, one teaspoonful salaratus dissolved in it, 1 qt berries, or currants, a little salt. Boil not less than two hours.



## 127. Baked Farina Pudding.

2 table spoonfuls farina, 1 pint milk, yolks of two eggs, 1/2 cup sugar. So mix. Cook the farina and milk 10 or 15 minutes in a kettle of water, then beat the eggs & sugar together and add to the mixture, and pour into a buttered dish. Bake half an hour, cut a little and put on the frosting.

## 128. x Snow Pudding-

Put 1/2 box gelatine in a little more than a pint of cold water and stir it over the fire till it is dissolved. Then add two cups sugar, and the juice of two lemons and set on ice or in a cool place till nearly as hard as jelly. Then have ready the whites of two eggs beaten to a stiff froth, and pour the egg and jelly together and thoroughly mix. Put in a mould and set away to harden. Serve with a nice boiled custard.

## 129. Batter Pudding

2 eggs 1 pt. milk, butter size of an egg, 2 teaspoonfuls cream tartar, 1/2 of soda. Flour to stiffen about like sponge cake. Boil 2 hours in a pudding boiler, eat with sweet sauce.

## 130. Farmers Pudding-

Crumbs beat to the amount of two or three slices into a quart of milk, and bring it almost to a boil. Have ready a heaping table spoonful and a half of corn starch stirred smoothly into half a cup of milk in which 1/3 tea spoon salt is dissolved, and stir this into the milk, which when boiling will be of the consistency of cream. While this is boiling beat up one egg, and a tea-

spoonful cinnamon, allspice, or nutmeg. Pour the milk, &c. into a pudding dish, add two thirds of a tea cup of molasses, and lastly stir in the beaten egg. Bake as a common bread pudding.

## 131. Elegant Pudding Sauce-

To four large spoonfuls of fine white sugar, put 2 of butter, 1 of flour, and stir together to a cream on an earthen dish. Beat the white of an egg stiff and add to it, then add a gill of boiling water, stirring it very fast. Then put into theureen and add essence or grate nutmeg over the top.

## 132. Lemon Pie-

Boil together 2 cups water, 2 cups sugar and 3 heaping table spoonfuls flour, and let it cool. Then fill the plates with crust like a custard pie and put them in the oven and cook them but not very hard. Then beat the yolks of 6 eggs and add to the mixture and the juice of three good sized lemons and stir all together thoroughly and put into the crusts and bake till they have just risen up in the middle. If they stay too long they will become watery. When cool spread on the frosting made of the whites of the eggs, with 6 table spoonfuls of powdered sugar added after the eggs are beaten to a froth.

## 133. x Lemon Pie, Frosted-

Juice of one large lemon 1/3 cup full sugar, 1/3 cup full water, one large spoonful flour, yolks of 3 eggs. Frosting. Beat the whites of 3 eggs to a froth, then add three



heaping teaspoons powdered sugar, and after the pie is cool put on the frosting and brown in a quick oven.

134

## Lemon Pie -

Two Lemons. 3 apples, 3 cups sugar & 4 eggs - grate lemons and apples -

135

## Lemon or Morangue Pie -

Juice & rind of 2 lemons - 2 cups sugar - one cup milk, 2 tablespoons corn starch, yolks of six eggs - and bake it - Beat whites of eggs with 8 teaspoons powdered sugar, put on the pie & brown in the oven -

136

## Lemon Pie. Rule for two

1 egg - 1 lemon, 1 cup sugar - 2 teaspoons corn starch, and pour on  $\frac{1}{2}$  cups scalding water. let all cool, then fill the pie and cover with crust -

137

## Cream Pie

1 cup sugar -  $\frac{1}{2}$  cup flour 3 eggs -  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{2}$  cup cream - 1 pt. milk, 2 eggs -  $\frac{1}{2}$  cup flour - 1 cup sugar - salt, essence lemon -

138

## Lemon Pie

One cup powdered crackers  $\frac{1}{2}$  cup vinegar  $\frac{1}{2}$  cup water 2 cups sugar, one of powdered raisins, spice -

139

## Delicate Cake

3 cups flour, scant, 2 cups sugar  $\frac{3}{4}$  cup sweet milk - whites of six eggs, 1 teaspoon butter,  $\frac{1}{2}$  of soda -  $\frac{1}{2}$  cup butter - flavoring

140

## Cream Pie Cake

$\frac{1}{2}$  cup flour,  $\frac{1}{2}$  tea. baking powder,  $\frac{1}{2}$  cup sugar, scant - 2 eggs & white of another, 1 tablespoon sweet milk. Royal baking powder is best. stir up quick and bake in a hot oven -

141

## Herald Fruit-Cake

4 eggs, 4 cups flour, 1 cup butter, 1 cup sugar, 1 cup molasses, 1 cup raisins, 1 cup currants  $\frac{1}{2}$  cup citron. 2 teaspoons cloves, 2 of nutmeg, 1 of soda -

142

## Mrs. J. S. Gingerbread

1 cup molasses  $\frac{1}{2}$  cup melted butter put into the molasses, then dissolve 1 teaspoon soda in  $\frac{1}{2}$  cup hot water, and stir into the molasses. Cloves, lemon, or ginger, and enough flour to make a thick batter, just so it can be poured out. (2 cups and 2 tablespoons flour.)

143

## Bermick Sponge Cake

Beat 6 eggs, yolks and whites together, two minutes, add 2 cups of sugar, and beat five minutes. 2 cups flour with 2 teaspoons butter and beat two minutes. 1 cup cold water with 1 teaspoon saleratus dissolved in it and beat one minute. The grated rind & half the juice of a lemon a little salt and two more cups flour and beat three minutes, observe the time exactly and bake in rather deep pans -

144

## Lemon Cream Sauce for Indian or Sweet-Pudding

Put together 1 cup sugar, &  $\frac{1}{2}$  cups thick cream. Beat the mixture five or six minutes, and put into the sauce basin and grate nutmeg over it.



145.

## Plain Pudding Sauce.

To 3 large spoonfuls clean brown sugar, put rather more than one spoonful butter, and  $\frac{1}{2}$  a one of flour stir all together in an earthen dish till white. then add a gill of boiling water, and stir it steadily till it is all melted. Then set it over the fire just long enough to boil up. Add rose water, Lemon juice, & a spoonful of boiled cider.

146.

## Apple Pudding.

To a quart of sliced sour apples put while it is hot a piece of butter the size of an egg & sugar enough to make it quite sweet. Beat it thoroughly. Beat 4 eggs and stir into it, add lemon or any essence you choose. Butter a cold dish thickly with cold butter and stir the bottom & sides thick with cracker or fine bread crumbs. Then pour in the mixture, sift plenty of cracker crumbs on the top, grate a little nutmeg on it and sprinkle it with sifted sugar. Bake 40 or 50 minutes in one dish, or 30. in two. An improvement to line the dish with a plain paste rolled thin.

147.

## Fig Pudding - (Canadian)

$\frac{1}{2}$  pt. bread crumbs,  $\frac{1}{2}$  barrel figs, 6 oz. suet, 6 oz. brown sugar, 2 eggs, a little salt,  $\frac{1}{2}$  nutmeg - wash the figs in hot water and dry in a cloth. mince them and suet together. Steam four hours - to be eaten with sauce.

148.

## Baked Batter Pudding -

Allow a pint of cold milk - 4 table spoonfuls flour, 2 eggs and a little salt. Stir the flour smooth in part of the milk. Then put in eggs without beating, and beat well with the flour. then add rest of milk and salt and when well mixed pour into a buttered dish and bake half an hour. When done the whole top will have risen up, so long as there is a hollow it is not done. make a cold or melted sauce.

148.

## Boiled Batter Pudding -

Same proportions as baked pudding and put into a buttered pudding boiler. Boil an hour and a half.

149.

## Cracker Pudding -

To a pint of boiled milk put four crackers pounded and sifted. 2 eggs and a small teaspoon salt. Add berries if convenient and in that case  $\frac{1}{2}$  of another. Cracker - Bake half an hour or forty minutes. Make a sweet sauce. The same mixture made with cold milk is a nice pudding. Boiled an hour and a half.

## Popovers.

151.

2 cups sweet milk, 2 of flour, a little leaven, a bit of butter as large as a walnut, one large spoonful sugar, (or without sugar) and salt. Melt the butter - add the milk slowly to the flour to avoid lumps. Bake in muffin pans. 2 eggs. Bake in a hot iron pan.



132.

## French Toast

Beat two or three eggs and stir into it a pint of cold milk with a pinch of salt. Take thin slices of stale bread and dip into it. as you take out the slices set upon the edges a few minutes to drain. Then brown both sides in a buttered griddle. Lay them in a hot covered dish. Eat with Syrup, or butter and sugar.

133.

## Parker Rolls.

Boil a pint of milk - melt in it a table spoonful of butter and two of white sugar. When the milk becomes only warm stir in it a cup of yeast, a little salt, and flour enough to make a thick batter though not very stiff. Rise over night and in the morning add flour enough to knead it. Knead till very smooth and let stand till middle of day. Then make into rolls cutting with lumber and turning over one half like turn over and melting the edges to make them adhere. If the dough is very light set the pan in a cold place till an hour before tea when they will rise quickly in a warm place. Bake in a quick oven.

137.

## Chocolate Cake.

2 cups sugar. 1 cup butter. whites of 3 eggs. 1 cup milk. 2 cups flour. 1/2 teaspoonful salt. 1/2 teaspoonful soda. Frosting - 1 1/2 cups powdered sugar whites of 2 eggs. 6 table spoonfuls chocolate.

135.

## Baked Rice Pudding.

Boil 2/3 of a cup of rice in a quart of milk till quite soft. Then add the yolks of 5 eggs well beaten, and the grated rind of 1 lemon. Bake slowly 1 hour.

Frosting. Beat to a froth the whites of the eggs. add the juice of the lemon & sugar sufficient to thicken. Spread it over the pudding when done. Return to the oven to brown the frosting.

156.

## Lemon Pie for 3 pies.

4 eggs. 2 crackers. 2 cups sugar. 2 cups sweet milk. 2 large lemons. Grate the yellow of the peel, and squeeze out the juice. Cover with crust like apple pies.

157.

## German Pudding or Collage Pudding

1 3/4 cups flour 1/2 cup sugar. 1 cup milk 2 eggs. Piece butter as large as half an egg. 1 teaspoonful cr. Tartar. 1/2 teaspoon salt. Bake half an hour.

158.

## Lager Trines Pudding

1/2 pt Molasses. 1/2 lb Raisins. 2 teaspoonfuls Sarsaparilla. 1 qt. Spoonful salt. 1/2 lb Raisins. Stir in flour enough to make a thick batter. Boil 2 hours. not stop Boiling eat with cold sauce.

159.

## Wash Pudding

1 qt. flour. 1/2 lb sugar. 1/2 lb Raisins. 2 teaspoon cr. Tartar. 1 teaspoon Sarsaparilla. Boil 2 hours. eat with cold sauce.



## Indian Pudding Not good

1 cup Indian meal, 1/2 cup flour, 1 egg, Molasses to suit the taste  
Put it in the dish that you are going to Bake it in, with a little salt

160 x

## Tapioca Pudding

5 large spoonful Tapioca to 2 pints of milk, warm it and let it soak till it becomes soft, then stir it up and mix with it 2 spoonful melted butter, 4 eggs, 1 wine glass of wine & large spoonful fine white sugar, a quarter nutmeg, or the rind of lemon. Bake immediately

x 161.

## Transparent Pudding

Take tart juicy apples of a medium size, remove the cores with a small knife, and place them in a pudding dish. Fill the holes in the apples with sugar and a bit of stick cinnamon or mace. For 6 apples take 1/2 lb. sago, rinse it in cold water, then it round the apples in the pudding dish. Pour on water till it will just come to the top of the apples. Bake the pudding till the apples are soft, and the sago forms a thick jelly round them. If the apples begin to brown before they are soft, cover the pudding dish with a plate. Serve it either hot or cold, with sugar & cream. If you cannot procure cream, substitute the following, mix 2 teaspoonfuls flour with the beaten yolks of two eggs, turn on them gradually 1/2 pt. boiling milk, stirring constantly to make it smooth

x 162.

## Indian Pudding Baked quite good

Boil a quart of milk. Stir into it gradually 3 gills of Indian meal and half a pint of molasses and let it cool. Butter a high brown earthen pan put into it 1/2 lb. of beef suet chopped fine and a spoonful of salt. Then turn in the pudding and a quart of cold milk, do not stir it again. Bake it five hours. If baked in a brick oven let it stand 8 hours, or over night.

163.

## Baked Apple Pudding

Peel and quarter the apples and put them into cold water. Make a crust of 6 or 8 potatoes boiled and mashed, add 1/2 lb. butter rubbed small onto the potatoes, and as much flour and cold water as will make a stiff paste. Roll it out about an inch thick, dip the pudding cloth into boiling water, lay it over a large bowl, put the crust into it, then take the apples out of the cold water and put 1/2 of them into the crust, sprinkle in a teaspoonful cinnamon & 2 table spoonfuls brown sugar, then put in the remainder of the apples, tie the cloth up close and put it into the boiling water. Boil 3 hours, turn frequently.



164

## Pan-Dorothy.

Take a deep brown baking pan, butter it, fill it with apples, peeled, cut in quarters, and cored, add a large spoonful cinnamon, 2 teacups brown sugar, & teacup of good cider if you have it, if not a little water. (about  $\frac{1}{2}$  full) cover with a common pie crust, bake about four hours, then break the crust into the pan with the apples and juice. To be eaten with sugar & cream. (Best cold).

x 165

## Baked Apple Pudding.

Stem and strain six large apples. while hot add  $\frac{1}{2}$  lb. butter, 6 eggs beaten with  $\frac{1}{2}$  lb. sugar, and the juice & grated rind of a good sized lemon, mix this all together, pound six soft crackers. Butter a greased pudding dish, stem in some of the crackers, then a layer of apple, then some crackers, and so on until it is all in. Bake about 1 hour.

x 166

## Birds nest Pudding.

Pare and core as many apples as will set in the dish, and fill the holes in the apples with white sugar & grated lemon peel, mix as much custard as will fill the dish, allow 3 eggs to a quart of milk, and season with sugar & lemon or peach water. Fill the dish quite full, set it into a pan with a little water, and bake it one hour. Serve with

cold or wine sauce, it is very nice with either sauce, but in that case should be made sweeter.

167.

## Boiled Batter Pudding.

Take  $\frac{1}{2}$  qt. milk, 2 eggs, and 4 spoonfuls flour, beat these very smooth together, put it into a floured cloth or buttered muslin and boil one hour, serve with wine sauce. If not required so rich put in less eggs, & more flour, and boil longer.

168.

## Plum Pudding.

$\frac{1}{2}$  cups chopped beef suet, 1 cup milk, 1 of molasses, 3 cups flour, 4 cups raisins,  $\frac{1}{2}$  a tea-spoonful soda, a little salt,  $\frac{1}{2}$  tea-spoonful clove, and one nutmeg. Boil 4 hours. *fruit*

169.

## Hot Pudding Sauce.

4 large spoonfuls rolled brown sugar 2 of butter and stir together in an earthen dish until white. then put it in a sauce-pan with a cup of hot water, stir it steadily till it boils, then add a spoonful or two of wine, lemon juice or rose water, & let it boil again, pour it into a sauce tureen and grate nutmeg over it.



/70

## Preserved Peaches.

1/2 pt vinegar, 6 lbs sugar, 12 lbs. peaches.

/71.

## Purple Plum.

Make a syrup of clean brown sugar, 1 lb. sugar to 1 pound plums, clarify it, when perfectly clear & boiling hot, pour it over the plums, having picked out all unsound ones and stems; let them remain in the syrup 2 days then drain it off, make it boiling hot, skim it, and pour it over again, let them remain another day or two, then put them in a preserving kettle over the fire, and simmer gently until the syrup is thick & rich.

/72.

## Crab Apples.

Take off the stem & core with a pen knife, without cutting them open, weigh a pound of white sugar to each pound of prepared fruit, put a teacup of water to each lb. of fruit, & put it over a moderate fire, when the sugar is all dissolved and hot, put the apples in, let them boil gently, until they are clear, then skin them out and spread them on flat dishes. Boil the syrup until thick, put the fruit in the jar, and when the syrup is cooled and settled, pour it carefully over the fruit. Slices of lemon boiled with the fruit may be considered an improvement, 1 lemon is enough for several lbs. fruit. Crab Apples may be

preserved whole with only half an inch of stem left on. 3/4 lb. sugar to 1 lb. fruit.

/73.

## To preserve pears.

Take small, rich, fair fruit, as soon as the pips are black, set them over the fire in a kettle with water to cover them, let them simmer till they will yield to the pressure of the finger, then with a skimmer take them into cold water, pare them neatly, leaving on a little of the stem, and the blossom end, pierce them at the blossom end to the core, then make a syrup of a pound of sugar for each pound of fruit, when it is boiling hot pour it over the pears and let it stand till the next day, then drain it off, make it boiling hot and pour over again, after a day or two put the fruit in the syrup over the fire and boil gently until it is clear, then take it into the jars, or spread it on dishes, boil the syrup thick and put the whole in jars.

/74.

## Pear Marmalade.

To 6 lbs. <sup>small</sup> pears take 4 lbs. sugar, put the pears in a saucepan with a little cold water, cover it and set it over the fire till the fruit is soft, then put them in cold water, pare, quarter, and core them, put to them 3 teacups of water, set them



over the fire, roll the sugar pine, mash the fruit pine and smooth, put the sugar to it, stir it melt together until it is thick like jelly, then put it in tumblers or jars, and when cold secure as jelly.

175.

## Jam of Green Gages.

Put ripe green gages into a kettle with very little water, and let them stay until soft. Then rub them through a sieve or colander, and to every pint of pulp put a pound of white sugar powdered fine, then put into a preserving kettle over the fire, stir it till the whole is of the consistency of jelly, then take off, put in tumblers & cover as jelly.

176.

## Spiced Peaches.

5 lbs. peaches, 2 lbs. nice brown sugar, 1 qt. vinegar, 1 oz. cinnamon, 1/2 oz. cloves, 1/4 oz. mace. Cut the peaches in halves, and boil them in the sugar & vinegar till cooked through, then take out the peaches & boil the spices in the syrup, they should be tied up in small pieces of cloth, when the syrup is sufficiently spiced, pour it over the fruit.

177.

## Grape &amp; Cranberry Jelly.

Put the grapes or cranberries, which should be ripe in a jar, cover it close, and set it in a kettle of boiling water, keep it on the fire till the fruit is soft, then strain it and to each pt. of fruit, put 3/4 lb. of brown sugar & boil a few minutes.

178.

## Elderberry Syrup.

Wash and strain ripe elderberries, 20 lbs. of juice, put 1/2 lb. molasses, and boil 20 minutes, stirring it constantly. Take it from the fire. When cold add to each qt. four table spoons French Brandy, bottle & cork it tight. This is an excellent remedy for a light cough.

179.

## Pickled Peaches.

Take those that are ripe, but not mellow, Put them in scalding hot water for one minute, then wipe them immediately with a dry cloth to remove the down of the skins, take good vinegar, but not of the sharpest kind, spice it with cinnamon & mace, and to each gallon of vinegar, put 3 lbs. brown sugar. Put with it the beaten whites of 2 or 3 eggs, scald & skim it till clear, taking the kettle from the fire each time it is skimmed. When partly cooled turn it over the peaches, having them just covered with the vinegar. A gallon of vinegar, with 3 lbs. sugar, is sufficient for about a peck of peaches.

180.

## Quinces with molasses.

Pare & halve them, take out the cores, boil the parings in new cider till tender, and strain the cider, for 5 lbs quinces take 1/2 qt. nice molasses, a lb. of brown sugar, & the cider in which the



parings have been boiled. Add the whites of two eggs, boil it, remove from the fire, and skim it, continue to boil & skim till clear then remove from the fire. when cool put in the quinces and boil till tender. If there is not syrup sufficient to more than cover them, add more cider. Orange peel or ginger boiled in the syrup gives them a nice flavor.

181.

## Pickled Cucumbers

Get very small cucumbers, wipe them clean and lay them into stone jars. Allow one quart of course salt to a pail of water, boil the salt and water till dissolved, turn it boiling hot on the cucumbers, cover them up tight and let them stand 24 hours, turn them into a basket to drain, boil as much of the best cider vinegar as will cover the cucumbers - wash out the jars and put the cucumbers into them. Turn on the vinegar boiling hot, cover them with cabbage leaves and cover the jars tight. In 48 hours they will be fit for use. Pickles of any kind are good made in the same way.

182.

## Pickled Cabbage

Take a red cabbage, cut it into thin slices sprinkle over it a little salt, and cover it with good sharp vinegar. Let it stand two or three days.

183

## Lizzie's Pudding sauce

Whites of two eggs and one cup sugar beaten to a froth, with  $\frac{1}{2}$  cup boiling milk poured on it. Flavoring.

184

## Sponge Cake - Mrs. P.

3 eggs,  $\frac{1}{2}$  cups sugar, 2 cups flour,  $\frac{1}{2}$  cup water, 1 tsp cream tartar,  $\frac{1}{2}$  tsp soda, a little salt. Flavoring.

185

## Aunt Mary's Doughnuts - A.

Two eggs, 1 cup sugar, small piece butter, 1 cup milk, 2 even tsp cream tartar, 1 even tsp soda, a little nutmeg.



## Artificial Honey.

Put one pint water (in cold weather a little more) and a piece of alum  $\frac{1}{4}$  as large as a medium sized nutmeg into a kettle over a bright fire, and bring to a brisk boil; set the kettle off and into the solution put four pounds white sugar, stir together; place over this fire, and bring to a sharp, brisk boiling for one or two minutes; remove from the fire, and strain through a light cotton cloth.

A flavoring for the honey.

Into a pint bottle put one ounce of the best Jamaica ginger, pulverized, twelve or fifteen drops Oil of roses, and one pint of the best alcohol or New England rum. Shake well once or twice a day for two or three days. A medium-sized tea-spoonful of this clear extract to five pounds of the honey gives it the most exquisite flavor of anything yet discovered.

## Cooking Club Receipts-

1.

## Hop Yeast-

Boil a handful hops in a quart water. Boil twelve good sized pared potatoes in the least water possible. Strain the hop water upon the potatoes. Add a teacup sugar, table spoon full ginger, table spoon full salt, mash all together, when luke warm, add a teacup yeast. set in a warm place to rise.

2.

## Graham Bread.

1 qt. graham flour, 1 cup molasses, 1 cup yeast  
1 qt. water, rise.

3.

## Pocket Bakes.

1 qt new milk, two eggs, 3 teaspoons sugar, 1 cup yeast, 4 table spoons melted butter. Flour to make sponge, beat eggs thoroughly.

4.

## Cream Cake.

3 eggs, 1 cup sugar, 1 table spoon butter, 1 tea spoon cream tartar,  $\frac{1}{2}$  tea spoon soda, dissolved in  $\frac{1}{2}$  cup milk, one cup flour, Cream, one egg, beaten well,  $\frac{1}{2}$  cup sugar, 1 table spoon flour stirred into half cup milk, 1 tea spoon lemon when cold.

5.

## Soft Cake.

1 cup butter milk,  $\frac{1}{2}$  tea spoon soda, 1 cup sugar, 1 egg, 1 cup butter, 1 tea spoon cinnamon, flour for soft batter - mash all together at once, stir as little as possible.



6

## Cookies.

3 pints sifted flour, 1 pint sugar,  $\frac{1}{2}$  pint butter, five eggs, two nutmegs, piece of lard size of egg, 1 teaspoon soda, roll thin and bake lightly.

7

## Fruit Cake.

1 pound sugar, 1 lb. butter, 1 lb. flour, ten eggs, 1 cup molasses, saleratus & make it foam,  $2\frac{1}{2}$  raisins,  $2\frac{1}{2}$  lb. currants, 1 lb. citron, 1 cup currant wine, 1 cup water or coffee, cloves, cinnamon & mace. Bake in a slow oven two hours, chopped figs, nut meats, &c. may be added. do not beat the eggs.

8

## Meringue Pudding.

Soak one pint grated bread in one quart milk, add one cup sugar, grated rind and juice of one lemon, piece of butter size of an egg, yolks of four eggs, bake till done then spread with a layer of jelly, beat the whites with a cup sugar, and spread over the pudding, eaten with cream.

9.

## Florentines.

Make a pie crust with butter and milk, roll thin, spread with butter, fold and roll 1/4 in each thick - spread with preserves and bake, spread a frosting over, strew with minced almonds, sift sugar over the tops, and place in the oven, cut in diamonds when cold.

## Jelly Custard.

10. 1 cup raspberry jelly, 1 egg, 3 table spoon fulls thick cream, without upper crust.

11.

## Marlborough pie.

1 cup sifted sliced apples, 1 cup sugar, 1 cup cream,  $\frac{1}{2}$  cup butter, 1 well-beaten egg, some nutmeg. No upper crust.

12.

## Lemon Lemon-flour.

Juice and grated rind of one lemon, one cup water, 1 table spoon corn starch, 1 cup sugar, 1 egg, butter size of small egg, Boil water, wet corn starch with little <sup>cold</sup> water and stir in, put in sugar & butter when it boils, add egg and lemon after it boils. No upper crust.

13.

## Buttered Apples.

2 lbs. quartered apples - put  $\frac{1}{4}$  lb. butter in frying pan add apples and sprinkle with  $\frac{1}{2}$  lb. sugar - put in oven and let bake slowly, serve on toast with sugar sifted on.

14

## Sugared Apples.

Soak the halved apples in lemon extract, dip in flour, and fry like doughnuts, run hot with sifted sugar over them.

15.

## Butter Sponge Cake.

1 cup butter, 2 cups sugar,  $\frac{1}{2}$  cups flour, six eggs,  $\frac{1}{2}$  teaspoon soda, 1 tea spoon cream tartar, dissolve soda in table spoon milk.



16.

## Potted Kial-

3½ lbs. raw leg of seal chopped - one heaping bottle  
spoon salt. 1 lb black pepper, 8 lb powdered butter  
crackers, 3 lb cream. piece of butter size of an egg,  
two eggs, one nutmeg. make into a loaf, and  
put into a pan with a little water, and  
sprinkle over it bits of butter and powdered  
crackers. Bake two hours.

17.

## Sandwiches.

Chop some cold ham, and some crisp  
pickles, 1 tablespoonful chopped pickle to a  
quarter of a pound ham. a tablespoonful mus-  
tard, and a pinch of cayenne. stir six of  
butter till creamy, and heat with the ham -  
put thin shavings of cold roast beef, veal, or  
chicken on thin slices of bread, and spread  
with the hot ham dressing.

## Nut Cake.

187 1 cup sugar. 2 eggs. ½ cup butter. ½ cup sweet  
milk. ½ cups sifted flour. 2 teaspoonfuls baking  
powder, and 1 cupful chopped walnuts. Frost  
when baked. Bake in shallow tin - mark in small  
squares - and put half a nut on each square.

## Moonshine.

188 Beat very stiff the whites of six eggs with 6 table-  
spoonfuls sugar. Cut up 1 dozen ripe peaches and  
stir them in. whip and flavor cream, and  
dip over this, or eat with sweetened cream.  
Any other kind of fruit may be used in this  
way.

189

## Frosted Grapes.

Take nice bunches of grapes. Loop with a  
string each stem, immerse the bunches in beaten  
whites of egg and roll in white sugar. pow-  
dered, till completely coated. hang the bunches  
in a warm place till dry.

190

## Macarons.

Put together in a small mortar ½ lb. sweet almonds  
and ½ lb. powdered sugar. Then add the whites of six  
eggs previously well beaten. mix together, drop on  
paraffine paper. sprinkle a little sugar over and  
bake, turning slightly in a slow oven.

191

## Sugared currants.

Take the white of one egg. beat it. put into ½ pint  
cold water, strain it, and have ready some pow-  
dered sugar quite hot. dip the currants in the



water, then the sugar. put in a sieve to dry

### Hermits

1/2 cups sugar

2/3 cup butter

1 cup chopped raisins

1/2 cup sweet milk

2 eggs

1 teaspoonful soda - Spice

### Lemon Pie

1 cup sugar, 1 cup boiling water, 1 lemon,

1 tablespoonful cornstarch, 1 egg - small

piece butter - 2 no crust

### Cookies

Mrs. J.

1 cup sugar, 2/3 cup butter, four table spoonfuls  
milk, one egg, 1/2 teaspoonful soda - 2 cream tartar  
flavor with vanilla - little salt

### Suet Pudding

"1886"

3/4 cup molasses - 1 cup milk - 1/2 cup suet -

2 eggs - rather more than three cups flour -

one teaspoonful soda dissolved in hot water

raisins and citron - Spice - cup walnuts



Mrs. P.

Cake.

1 cup butter  
2 cups sugar  
1/2 cup milk  
4 eggs  
2 1/2 cups flour  
nutmeg - salt.  
soda just a pinch

Gold cake.

Yolks 8 eggs 1 cup butter - 2 cups sugar - 3 cups  
flour - 1/2 cup milk - 1 teaspoonful salt - 1/4 soda  
Frosting. cup sugar - scant 1/2 cup milk, butter  
size of an egg.

Salad dressing. 1 scant cup vinegar, Piece  
of butter size of an egg. Put in dish  
and put on stove letting it come to a  
foam. Do not spoonful mustard. 1 heaping of  
flour. 2 heaping table spoonfuls sugar. Put  
in bowl and mix thoroughly. Flour  
sugar and mustard. Add one egg and  
mix. Add vinegar and butter and 1/2  
cup cream. Cook in double boiler.

Lemon filling for cake.

1 egg, 1 lemon

1 cup sugar.

1 cup hot water. 2 heaping  
git spoonfuls flour - mix sugar  
and flour together. Then add  
egg and beat. Add water and  
beat. Put into d. boiler. Then stir add  
lemon juice and little acid.

Delicate cake.

Whites 4 eggs. Beat till flaky. Add 1/2 cups  
sugar - 1/2 cup sweet milk - 2 cups flour. 1 tea  
spoonful R.B. powder (powdering) lastly beat in  
1/2 cup melted butter. Flavor vanilla.

Orange cake.

Yolks of 4 eggs. using whites of 4 eggs  
for frosting. Add 1 cup sugar 1/2 cup milk  
1 1/2 cups flour - 1 rounding tea spoon R.B.P.  
Beat in last 1/2 cup butter - flavor orange.

Mrs. J.

White cake. Cream 1 cup sugar - rather more  
than square butter - add part of 1 1/2 cups  
flour - then part of 1/2 cup water - beat and  
alternate flour and water, until all in, then  
after flavoring fold in whites of 4 eggs  
beaten stiff.

One rounding heapingful B.P. in flour.







## Chocolate Creams.

2 cups sugar.  $\frac{1}{2}$  cup water. Boil five minutes, then set in a cool place till cool enough to rock in the hands, then make into small cakes like chocolate drops and set them where it is cool to harden. Cut 3 blocks chocolate into a saucer and place over the teakettle to dissolve, drop in one at a time, turn them with a fork until covered, then put them on paper, then cold slip them from the paper with a knife.

## Chocolate Taffy.

1 cup molasses -  $\frac{1}{2}$  cup brown sugar -  $\frac{1}{2}$  cup milk -  $\frac{1}{4}$  cup butter -  $\frac{1}{8}$  lb. chocolate - when nearly done cut up the chocolate and put in -

## Excellent Ice Cream.

Pass a pint of picked strawberries through a sieve with a wooden spoon, add 4 ounces of powdered sugar, and a pint of cream, and freeze -

## Pine Apple Ice Cream -

Pare a ripe juicy pine apple and pound it to extract the juice, cover it with sugar, and let it lay a while in a china bowl, when the sugar has entirely melted strain the juice into a quart of good cream, and add a little less than a pound of loaf sugar. Beat up the cream and freeze as common ice cream.



Cream or coconut cake.

2 Eggs - 1 cup sugar -  $\frac{1}{2}$  cup milk -  $\frac{1}{2}$  teaspoonful soda in milk. 1 teaspoonful cream tartar -  $\frac{1}{2}$  cups flour. Small lump butter - Cream -  $\frac{1}{2}$  cup sugar.  $\frac{1}{2}$  cup flour - 1 egg. Beat egg, stir in sugar and flour - then stir in  $\frac{1}{2}$  pint boiling milk and 2 teaspoonfuls coconut - make frosting and sprinkle with coconut - before dry.

Salad dressing -

$\frac{1}{3}$  cup oil -  $\frac{1}{2}$  cup vinegar -  $\frac{2}{3}$  cup milk - 3 eggs - 1 teaspoon can starch. 3 teaspoon mustard. 2 sugar - 1 salt. Mix sugar salt and mustard into a little hot water. Add oil drop by drop - beating as you put in. Then drop in eggs whole and beat together, next put in vinegar and beat. Then the milk - add constantly mix with a little of the mixture - Put in double boiler and cook slowly till left uncooked. Butter can be used in stead of oil.



Mrs. Elliott's cookies -

one egg.

1 cup sugar

$\frac{1}{2}$  cup shortening  $\frac{1}{2}$  milk  $\frac{1}{2}$  lard

$\frac{1}{4}$  cup milk.

1 teaspoonful cream.

$\frac{1}{2}$  in soda.

Flavor vanilla

Cooking school recipe

Mix 1 cup sugar,  $\frac{1}{2}$  cups flour (sifted) 1

spoon cream butter  $\frac{1}{2}$  lard 2 eggs 1

teaspoon soda. Put  $\frac{1}{3}$  cup milk at last

in measuring cup, chop in 2 eggs and

stir. Fill cup with milk. Letting

run over into dry mixture. Flavor

leat.

Common fruit cake.  $\frac{1}{2}$  cup butter, 2 cups flour,

$\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  cup milk. Less than  $\frac{1}{2}$  cup molasses

2 eggs.  $\frac{1}{2}$  teaspoon soda in molasses. 1 cup chopped

raisins, a little clove and cinnamon.